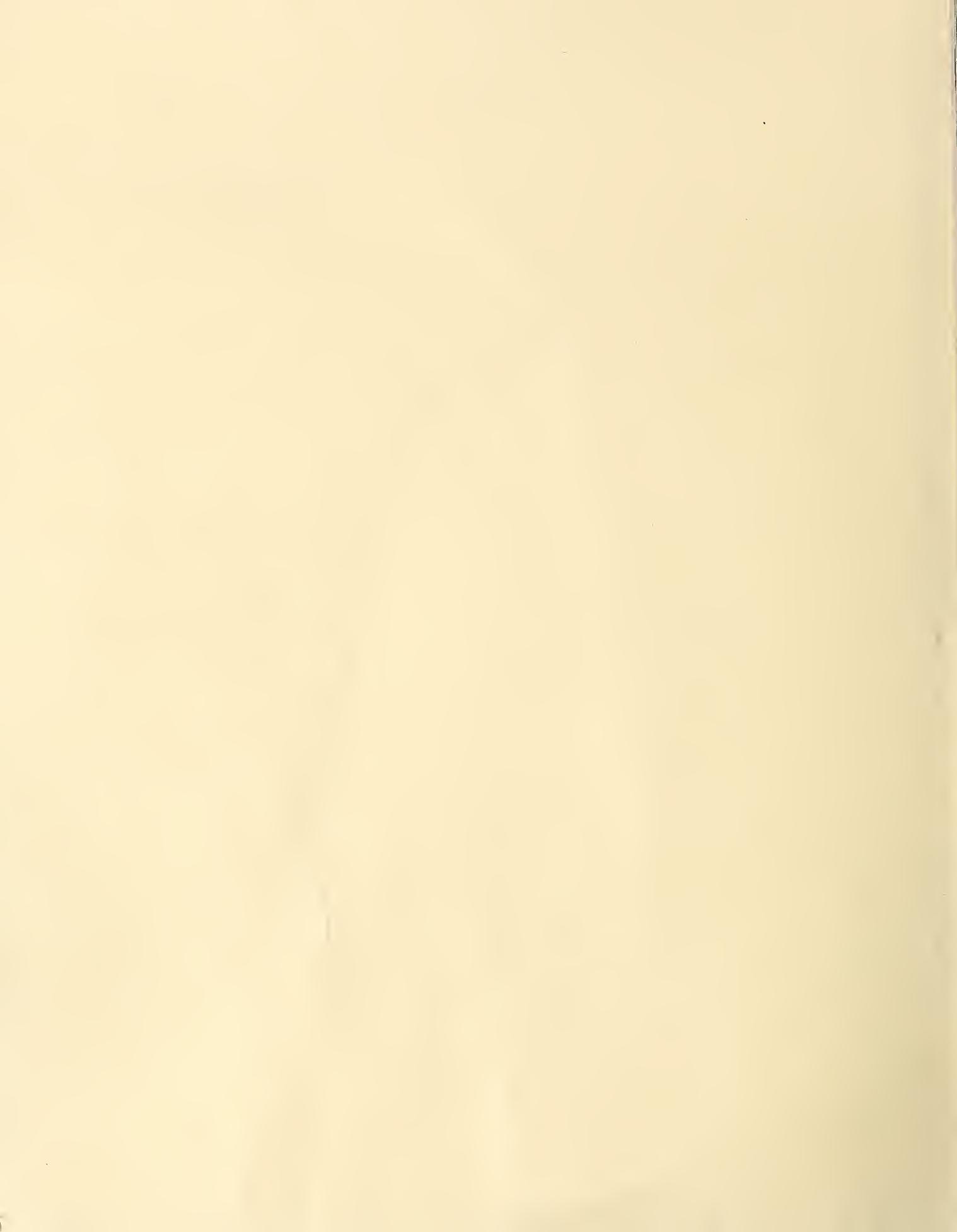


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



TS 1975
11453



United States
Department of
Agriculture

Food Safety and Inspection Service

Technical Services

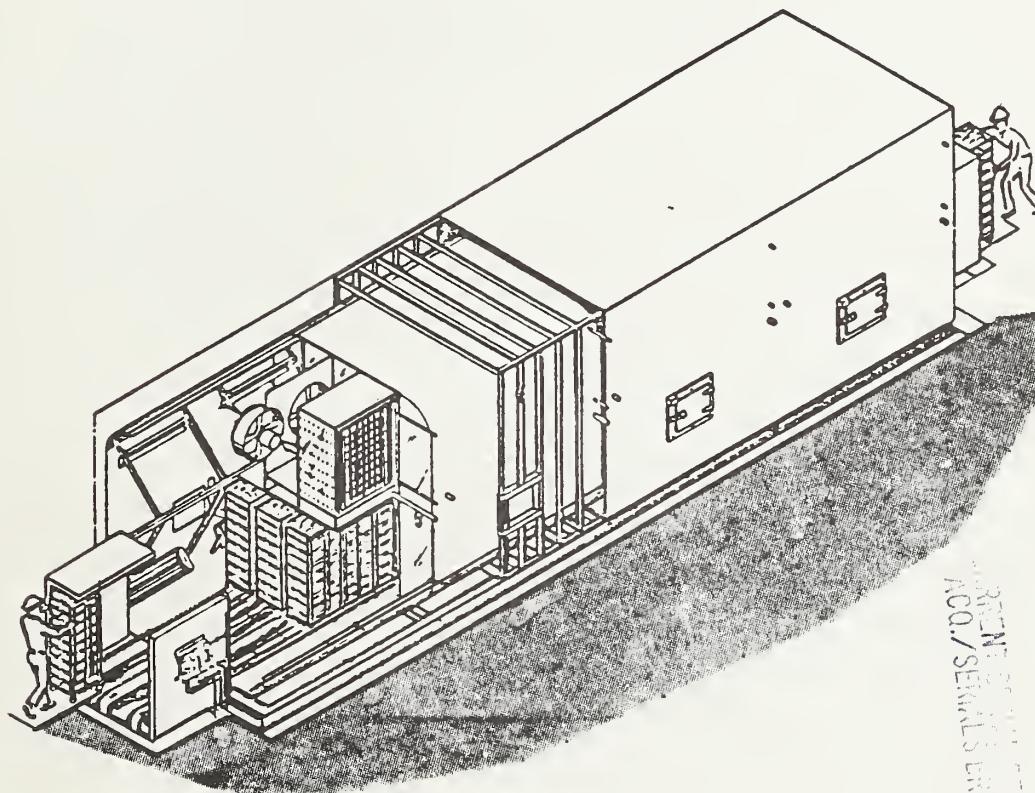
MPI-2

FSIS Directive
11220.1

2 | 85

Accepted Meat and Poultry Equipment

Sta



RECENT SERIALS RECEIVED
ACO./SERIALS BRANCH

**Listings Effective as of February 1989
Supersedes All Previous Issues**

**For sale by the Superintendent of Documents, U.S. Government Printing Office
Washington, D.C. 20402**

March 1989

TABLE OF CONTENTS

Introduction	1
Equipment Acceptance Program	1
Excluded Equipment	1
Exemptions	2
Non-exempt Conditions	
Non-meat and Non-poultry Equipment	2
Bakery Equipment	3
New Establishments	3
Custom-made Equipment	3
Procedures For Obtaining Acceptance	3
Use of the Guidebook	5
Freedom of Information Act	6
Chemical Clearance (USDA Acceptance)	7
Acceptable Materials	8
Unacceptable Materials	9
Design and Construction	9
Installation	10
Water Usage	11
Clean-In-Place (CIP)	11
Piping Systems	12
Equipment Standards - Conditions of Use	12
Magnetic Traps and Metal Detectors	13
Conveyor Belts	14
Jet-Vacuum Equipment	14
Hoses	14
Pickle Line	15
Smokehouses, Ovens	15
Screens and Filters	15
Ozone Producing Equipment	15
Vent Stacks from Hoods	15
Ultraviolet (UV) Lamps	16
Heat Exchangers	16
Inplant Trucks	16
Air Compressors	17
Product Reconditioning Equipment (for meat)	17
Electric Cords	17
Electric Insect Traps	17
Inedible Product Equipment	18
Band-Type Carcass Splitting Saws	18
Definitions	19



INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Service (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO₂ snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the implant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment, and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS
Houston, Texas
Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS
Houston, Texas
Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt

from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
Science, FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.
5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).

7. Equipment shall be self-draining or designed to be evacuated of water.

8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.

9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.

10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.

11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).

12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.

13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.

14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.

3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.

4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.

5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.

6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and

construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperature size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperature. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-circulating water into and out of product contact areas.

PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO₂ equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on vortators shall also be filtered.

PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.

3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.

4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

- A -

A & J MANUFACTURING COMPANY

ENGLEWOOD, COLORADO

Can Separator, AFC Series:
100-..A.B.C. RESEARCH CORPORATION

GAINESVILLE, FLORIDA

Culture Dispenser: JB80GW

ABEX CORPORATION

COLUMBUS, OHIO

Meat Press w/Index Table: WT-12,
WT-12G, WS-12, WS-12G, FH-20, FH
-20G, FN -50ABR FOOD MACHINERY INTERNATIONAL, LTD.

OAKVILLE, ONTARIO, CANADA

Dicer: ABR
Sausage Link Cutter: Hy-Cut,
C, D, & E
Vacuum Meat Tumbler: T-150
Ham Tumbler: HT-8ACCUFLEX INDUSTRIAL HOSE, LTD.

GUELPH, ONTARIO

Hose: 106, 107 & 108, 206

ACCU-RATE DIVISION OF MOKSNEMGS., INC. WHITEWATER, WISCONSIN
Sanitary Dry Feeder: 612ACURATE

WHITEWATER, WISCONSIN

Sanitary Dry Feeder: 1200 Series,
312ACCURATE METERING SYSTEMS, INC.

ELK GROVE VILLAGE, ILLINOIS

Electro Magnetic Flowmeter: IZI
Series: 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"ACME PACKAGING A DIVISION OF

INTERLAKE, INC. OAKFOREST, IL

Clipper Machine: "Silver-Lok"
R73K3ACRISON, INC.

MOONACHIE, NEW JERSEY

Blender: 350
Meat Feeder: 105 -S -..
Volumetric Feeder: 1015-S-..
Volumetric Feeder: 101-S-..,
130-S-ADAM EQUIPMENT COMPANY

BELMAR, NEW JERSEY

"Adamatic" Revert Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60, 1X1 DFS 180ADAMS INTERNATIONAL

SOUTH BELOIT, ILLINOIS

Baked Collette Machine: RF...

ADCO

SANGER, CALIFORNIA

Carton Machine: 15 D -SS, 15 E
-SS, 15 F -SS, 15 D -E C, 15 E
-EC, 15 F -ECADVANCED DETECTION SYSTEMSMILWAUKEE, WISCONSIN
Metal Detector: 1000 SeriesADVANCE FOODS SERVICEWESTBURY, NEW YORK
Tables: 91 -...., 92 -....,
40 Series and 90 Series, OB
-Series
S/S Pans: 20 SeriesADVANCE FOOD SERVICE EQUIPMENT CO.INC. WESTBURY, NEW YORK
S/S Foot Operated Sinks: 7-PS-18,
7PS-90
S/S Knee Operated Sink: 7-PS-32ADVANCE WEIGHT SYSTEMS, INC.GRAFTON, OHIO
S/S Scale: 200ADVANCED FOOD SYSTEMS DIV. OF ACRALOCCORP., OAK RIDGE, TENNESSEE
"Chub -Pak" Conveyor: 3712
Primal Overwrap Table: 93072-40
Saw Table:
Lug Racks: 13069
Landing Table: 93071
Infeed Table : 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor: AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A
Shrink Tunnel: 3602AEW NORTH AMERICA, LTD.DEERFIELD, ILLINOIS
Saw Roller Table: 900
Band Saw: AEW-350, AEW -400,
AEW-900
Automatic Portioning Saw: APS-200
Band Saw: AEW-350M, AEW-400M,
AEW-900M
Automatic Sawing System: HS-400-
Band Saw: 600
Automatic Portion Control Saw: APCAFTEC, INC.JEFFERSONVILLE, INDIANA
Thermodyne Cooker: THS-..AGA GAS, INC.CLEVELAND, OH
Cryogenic Freezer: M-60-12, M-90-12,
M-120-12, M30-06, M60-06AGGIE BONING CORPORATIONESTHERVILLE, IOWA
Boning Machine: Water Pressure 1AIRCO CRYOGENICSIRVINE, CALIFORNIA
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-..
-...S
Spiral Cooker CC-28-8005AIRCO INDUSTRIAL GASESMURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser: 285048,24875 W/Evacuator: 285101
W/Exhaust Hood: 24875CO2 Dri-Pak: 50 HX, 51 HP
CO2Snow Horn: 1.25, 3.75, 6.25X,
5H8XCO2 Snow Horn (Use with an
acceptable hood and exhaust
system): LVSH-7, EHS -..
CO2 Tumble Freezer: 18X15, 18X20,
18X25CO2 Snowing System: 13628
Liquid Nitrogen Freeze Tunnel: 420
-6-67Dry Ice Pelletizer: P-250, P-500,
P-1000

"Kwick-Chill" Snow Hood 28-5460

CO2 Injector (Bottom Mount):
LV-D-2308966, B-2-286142
Liquid Nitrogen Chilling Spray
Manifold: C-1-309082 (Use with
an acceptable hood and exhaust
system.)

CO2/LN2 Freezing Tunnel: KFT-...

CO2/LN2 Spiral Freezer: KF-....S

Spiral Cooker: CC-28-8005

Airco CO2 Dri-Pack Snow Horns:
DLV-52, SLV-52Portable Snow Horns: PSH-3.5,
LVSH(without handle)

Batch Freezer: KFB-200, KFB-300

AIR PRODUCTS & CHEMICALS, INC.

ALLENTOWN, PENNSYLVANIA

Cyro-Quick Freezer:RP. -.... -C,
R-...

CO2 Snow Accumulator: CSA-...

CO2 Snow Hood: CPS-....

CO2 Tunnel Freezer: CP-....-PO

CO2 Snow Generator CSG-...
w/Suitable Exhaust SystemCarbon Dioxide Snowing Hood
w/Suitable Exhaust System:
CBS-....-ALAJINOMOTO USA, INC.

NEW YORK, NEW YORK

Noodle-making machine: NM-100G,
NM-100S

Shaomi Machine: DEC-100S

Chao-Tus Machine: DEC-100G
Compact Wrapper w/Conveyor: 27
Sliding Conveyor: 27-AALAMO REFRIGERATION

SAN ANTONIO, TEXAS

Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY

YORBA LINDA, CALIFORNIA

Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA

S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY

FOXBORO, MASSACHUSETTS

Boning Conveyor: BC

Fat Conveyor: BC-F

Combination Boning Conveyor: BC-BF

Wire Belt Conveyor: WB, WB-1, WB
-V

Feed Hopper: FH-B, FH-H

Rotary Packing Table: MB-LS
 Conveyor: BC-B, ABC-B
 Vat Dumper: VD
 Mesh-Belt Conveyor: MB
 Inclined Cleated Belt Conveyor: CB
 Conveyorized Boning Table: BC-FB
 Lazy Susan Table: LS

THE ALEMITE COMPANY
 TIMONIUM, MARYLAND
 Pump: 7846-A, 7846-6

ALFA-LAVAL
 FT. LEE, NEW JERSEY
 Decanter-Centrifuge: CFSNX-...,
 NX-..., CFNX-....
 Heat Exchanger: P-5, P-14-RC,
 P-13, P-15, P-25, P-45
 Heat Exchanger, Swept Surface:
 HC-....-....
 Fund-A-Filter: Precoat A
 Surge Tank: S-....
 CVT Inducer Pump
 GC Fast Clamp Fittings
 Vacu-Therm: 800
 Plate Heat Exchanger: P141-HB
 Triple-Tube Heat Exchanger
 Decanter, Centrifuge: SNX-...
 Separator: AFPX-207-19S,
 CFPX-409, CAFPX-207XGV-19-60,
 AFPX-..., BRPX-...
 Contherm Scraped Surface Heat
 Exchanger: HC-....-S-..N
 Hermetic Separator: BPB-209
 S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY
 ALGONA, IOWA
 Meat Core Sampler: 6-H-117
 Tripe Scalder: TS-101
 Vat Dumper: LD-302, LD-303,
 LD-304, LD-305
 Belt Conveoyer C1, C2...
 ...
 S/S Pack Table: 200
 S/S Sausage Work Table: 210
 S/S Sausage Stuffing Table: 220
 S/S Belt Conveyor: 310
 S/S Scaling Screw Conveyor: 400
 S/S Product Feeder Screw
 Conveyor: 410
 S/S Inclined Screw Conveyor: 420
 S/S Slat Conveyor: 500
 S/S Banding Conveyor: 510
 Hi-Lift Dumper: 600, 640
 Vat Dumper: 610
 Skip Rail Dumper: 620
 S/S Pickle Tanks: 700
 S/S Casing Soak Tanks: 710
 Transfer Conveyor: 320
 Pack-Off Conveyor: 330
 Roller Conveyor: 520
 Spiral Conveyor: 910
 Tower Loader: 630
 Bacon Bits Press: BBP-1
 Vacuum Storage Tank: 720

ALINE SYSTEM CORP.
 WHITTIER, CALIFORNIA
 Sealer and Shrink Wrap Tunnel:
 2428ST

ALKAR, DIVISION OF DEC INTERNATIONAL
 LODI, WISCONSIN

Continuous Frank Processing
 Unit: CPS-1971
 Acid Application Tunnell: AA-71
 Brine Chill Tunnel: LCB-2, LBC-3,
 JT-0200, LBC-4-2, LBC-4-3
 Brine Chill Unit: LBC-T
 Brine Chill Unit (Test Module):
 BTM-01
 Liquid Smoke Tunnel: LS-2
 Smoke Houses: Gas, Steam
 Food Processing Oven: EO-75-
 Continuous Bacon Processing Unit:
 CB-5000
 S/S Smokehouse Trucks: TR-..
 Continuous Multi Purpose
 Processing Units: CMP-....
 Cooker: CKRS-.PM, CKRW-.PM
 Chiller: CHRG-.PM, CHRB-.PM,
 CHRG-.PM
 Food Processing Over: Gas, Steam

ALLEN FRUIT COMPANY, INC.
 NEWBERG, OREGON
 Holding Tank: C-3741
 Vibrating Transfer Conveyor:
 VC-...., VC1-... ..
 Vibratory Inspection Conveyor:
 D-5649
 Inclined Belt Conveyor: D-3732
 S/S Pork Skin Sizer: D-1529
 Holding Tank: C-3741
 Vibrating Transfer Conveyor:
 VC-...., VC1-....
 Vibratory Inspection Conveyor:
 D-5649
 Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY
 PITTSBURGH, PENNSYLVANIA
 Sausage Linker W/Cart 738: Y, JY
 Conveyor: A-10, A-12-2T

ALLEN MACHINERY
 NEWBERG, OREGON
 Tote Dumper: D-11401
 Vibrating Aligning Conveyor: 11268
 Conveyor: PB-1
 Bucket Elevator: ALS-..., AMS-..

ALLENTOWN WIRE PRODUCTS INC.
 ALLENTOWN, NEW JERSEY
 Wire Basket: Nylon, Type 11
 Wire Baskets

ALL-FILL INC.
 NEWTON SQUARE, PENNSYLVANIA
 Filling Machine: Floor BM

ALLIED AUTOMATION
 DALLAS, TEXAS
 Sergeant Bagmaster: 400-FSR,
 500-FSR
 Sergeant-AG Stand: MPS, GPL/MPS
 Sergeant-EA Stand: MPS, GPL/MPS
 Sergeant-L-Sealer: 1620-B, 1620-C,
 LM-1620-B, LM-1620-C,
 1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.
 DEER PARK, NEW YORK
 Bag Loading Appliance:
 W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO
 Cutting Boards: "BM", Boos-Poly
 Plas

ALLOY EXCHANGE COMPANY
 FORT WORTH, TEXAS
 Continuous Chiller/Freezer "HI
 Cube Slant" A, G, AG

ALLOY HARDFACING & ENGINEERING CO.
 MINNEAPOLIS, MINNESOTA
 Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY
 WAUKESHA, WISCONSIN
 Valves: Air Operated
 In-Line Filters: 1 & 2 Square Feet
 Sanitary Filter and Strainer:
 5000, 6000
 Pipeline Product Recovery Unit:
 PR-50
 Packaging Machine: "Mark" 12-8

ALLPAC, INC.
 DALLAS, TEXAS
 Horizontal Wrapping Machine:
 M-Super, Super 7, 06, Super
 7-011
 Form, Fill, and Seal Machine:
 S-130-D

ALL-PAK, INC.
 RIVERDALE, GEORGIA
 Packaging Machine: "Speedpak"
 Golden Nine

ALL-POWER INC.
 SIOUX CITY, IOWA
 Vat Dumper: C-984
 Incline Conveyor: B-101
 Circular Cutting Knife: K-200
 Ham Saw: K-121
 Cutting Conveyor: RS-650
 Belt Conveyor: RS-960
 Hog Viscera Table: HV-333
 Cutting Boards: "All-cut,"
 "Tuff-cut"
 S/S Beef Loading Bucket; L-900 (To
 be used with a suitable loading
 device as determined by the IIC.)
 S/S Jowl Roller JR-101
 Plastic Flight Ham Can
 Conveyor: CC-A-8 (For Product in
 Cans or Trays)
 Conveyor: SS-101
 Smokehouse Sausage Truck: ST-101
 Boning Conveyor: PB-101-D
 Ham Run-A-Round Conveyor: RA-101
 Cut and Boning Conveyor: PC501
 Flight Conveyor: FC-904
 Hog Gambrel (Hind feet not to be
 saved.): 41-8-202
 "TOR" Blow-Gun: S-..., S-....
 Snout Puller (Rotary) and Head
 Block: SP-400
 22" Trim Product Slasher: K-201

ALPINE BAN-BAC, INC.
 DENVER, COLORADO
 Ultraviolet Unit: AP 60A, AP60B
 (with GE Lamp G25T8) Note:
 Lamp must be used in accordance
 with Part 7, para. 7.16(b) of
 the Meat and Poultry Inspection

Manual	<u>AMERICAN BILTRITE (CANADA), LTD.</u> SHERBROOKE, QUEBEC Belt (Food Contact): LNP..., LNP.... Belt (Packaged Product Only): TN..., TN....	Spice Distributor: OM
<u>ALPS ELECTRO-AIRE INDUSTRIES</u> DALLAS, TEXAS Sterilamp Light Fixture: G-36-2A Germicidal Lamp (For use w/ approved G4S11 or G8T5): HU-32, HU-64 Germicidal Lamp: 41-36-1&2, 41-3 6-2&4L Note: Above lamps must be used in accordance with Part 7, para. 7.1 6(b) of the Meat and Poultry Inspection Manual.	<u>AMERICAN BOTTLERS EQUIPMENT COMPANY</u> OWINGS MILLS, MARYLAND Conveyor/Accumulation Table: CTC-2000, UTB-2000, OTC-2000 (For packaged product only.)	<u>AMERICAN GAS</u> DALLAS, TEXAS Box Snow Applicator: AG-501-WD
<u>W.F. ALLENPOHL, INC.</u> HIGH POINT, NORTH CAROLINA Carrier, Chicken: DC-1 Carrier, Turkey: DC-IT Carrier, Parts: DC-1, DC-1B Carrier, Turkey, Spike: DC-IT Air Weight Scale: AW, AW 10000-4 Carousel Poultry Sizing Machine: 100 Carrier: C-1 Air Weight Box Packer: BP-1, BP-2 Turkey Sizing System: TS Carrier: S' 2-Tier Poultry Carrier (2 hooks): DC-1-2 Plastic Carrier: PC-7	<u>AMERICAN CAN COMPANY</u> GREENWICH, CONNECTICUT Canco Closing Machines: 1-1A Western 422-IE-00, 400, 458-4DS, 400-4R2A, 410-4R2A, 410-4R2-EM, 410-4R2-S, 430-6R2-S Canco Vacuum Closing Machines: #1 Pacific, #1 PUV Type B, #1 PUV Type BR, 00-6, 0-8A, 0-8C, #1 Hi-Speed, #1 Universal, 3 00, 300 -B, 402-3V, 600-IUV, 601-IUV, 602 -IUV, 810-IUV, 910-IUV, 1101 -IUV, 1102 -IUV, Callahan 226SV, Callahan 349SV-3 Canco Ham Press: 900-5A "Mini-Mite" Packaging Machine: IPC Bacon Cartoner: TUX-MK-2 Maraflex Packaging Machine: 725, 717-E, RF-16 Rigid Flex Packaging Machine: 727-E-Y Infeed Conveyor: A-41 Poly Clip Machines: SCD, SCH, DCH, FCA, DCD, SCA Packaging Machine: Bi-Vac-3 Rotary Meat Filler, Model No. 1 Closing Machine: 920-IUV, 08 Vacuum Packaging Machine "Dixie Vac" DV2400E, DV2400S, 2000, 100	<u>AMERICAN HOECHST CORPORATION</u> FORT LEE, NEW JERSEY Stuffer: Handtmann-VF-325 Linker: Handtmann-VA S/S Lift Truck: NV-402
<u>ALTO CORPORATION</u> YORK, PENNSYLVANIA Wire Red Belting: Wendway S/S U-Bar Wire Rod Belting: Wendway S/S Slat Link Belting (Packaged Product Only): Wendway S/S S/S Spiral Conveyor: Helimatic	<u>AMERICAN INDUSTRIES SUPPLY, INC.</u> NASHVILLE, TENNESSEE Cutting Boards: Cut Rite Simona 2000	<u>AMERICAN MACHINE CO., INC.</u> FOREST, MISSISSIPPI Poultry Cut-up Conveyor: AMC-.. Poultry Cutter: AMC-520 Duck Rocker Scalder: L-100 Poultry Schackles: AM-180CU, AM-90CU, AM-240SEC, AM-99BP, AM-35BBP, AM-109TK, AM-900COM Neck Skin Cutter 666
<u>ALTO-SHAAM, INC.</u> MILWAUKEE, WISCONSIN "Thunderbolt" Roasting and Holding Oven:TH-HD	<u>AMERICAN MEAT EQUIPMENT CORP.</u> MONROVIA, CALIFORNIA Sausage Linking Machine: "Link Master" Mark II, Mark III	<u>AMERICAN METAL FABRICATORS, INC.</u> MARLOW HEIGHTS, MARYLAND Double Flip Type Conveyor CC-100
<u>ALUMINUM COMPANY OF AMERICA</u> PITTSBURGH, PENNSYLVANIA Single Head Sealer: "TOR" 2	<u>AMERICAN METAL PRODUCTS INC.</u> CINCINNATI, OHIO S/S Double Deck Conveyor: 6725-...., 6725-....	<u>AMERICAN MICROTECH INC.</u> RACINE, WISCONSIN Metal Detector: MD-..
<u>ALVAC FOOD EQUIPMENT SALES COMPANY</u> LONG BEACH, CALIFORNIA Vacuum Packaging Machine: "Alva" I, Alvac" II Vacuum Pack Machines: Stephan Alvac I SM, Stephan Alvac II SM	<u>AMERICAN CYANAMID COMPANY</u> SANFORD, MAINE Cutting Boards: Acrylite Edible Oil Storage Tank: Laminac, EPX-196	<u>AMERICAN NATIONAL CAN</u> FORMERLY AMERICAN CAN COMPANY CHICAGO, ILLINOIS Canco Closing Machine: 423-IES-00
<u>AMCO CORPORATION</u> CHICAGO, IL Shelves (packaged product only): AMCO II Shelves (direct food contact): Plasteel	<u>AMERICAN FOOD EQUIPMENT CO.</u> HAYWARD, CALIFORNIA "Roto Pac" Lay Susan Table: 300 Portable Belt Conveyor: 200 GM S/S Brine Tank: 50 "AFECO" End Discharge Mixer: 510 Gondola Hydra Dumper: 15-C Screw Conveyor: 150 S/S Incline Screw Loader: 610 Pack-off Conveyor: 110 Truck Dumper (to be used with 2-3K Accepted Meat Trucks Only) "AFECO" Meat Tumbler: 175 Overlapping Paddle Mixer: 5100 Mold Cover Press: 260 Vacuum Stuffing Machine: DSVF-1600 Square Loaf Mold with Coil Spring Cover: 632 Stuffing Horn & S/S Table: 120	<u>AMERICAN PACKAGE MACHINE CORP.</u> BELLEVUE, WASHINGTON Variopacker: VP-.... Patty Counter and Stacker: 120-4 Varowrap: P-....
<u>A.M. MANUFACTURING COMPANY</u> DOLTON, ILLINOIS Dough Divider and Rounder: S-300 Tor-O-Matic: 103-30-30	<u>AMERICAN PROCESS SYSTEMS, CORP.</u> WAUKEGAN, ILLINOIS Blender: DRB-.. Ribbon Blender: SRB-... Belt Conveyor: BC-100 Screw Conveyor: SC-100 Inclined Belt Conveyor: BC-110 Conveyors: W-BC-100, W-BC-110, RC-100, PRC-100	<u>AMERICAN ULTRAVIOLET COMPANY</u> SUMMIT, NEW JERSEY Light Fixtures: G-25T8, G-30T8, WL-782-L-30, G-36TGL & G-64T5L W/Vycor Glass 7910 Germicidal Fixtures : WM-30-CL, WM-30-HL, CS-30-CL, WM-25-HL, CS-25-HL, WM-15-HL, CS-15-HL
<u>AMDEVCO ENGINEERING COMPANY</u> MANKATO, MINNESOTA Versa Bander: 118	<u>AMERICAN FOODS MACHINERY CORP.</u> MEMPHIS, TENNESSEE Salt/Spice Dispenser: 2S0	

Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

AMETEK

EAST MOLINE, ILLINOIS

Horizontal Pressure Leaf Filter:
HSSF -...

AMF-UNION MACHINERY DIVISION

RICHMOND, VIRGINIA

"Glen" Mixer: 340-F-S, 340-F-D,
160

AMMERAAL, INC.

GRAND RAPIDS, MICHIGAN

Beltting (Direct Food Contact):
2L046, 3T45, 2LM046, 2T046,
1M026, 2M45, 2M046, 2T086, 1GM087
Belts (Food Contact): 1M086,
2M086, 3M046, 2T45, 2LM046A15,
2M049A13, 2T49A13
Beltting (Fully Packaged
Product): 2M047

AMOCO CHEMICALS CORP.

ST. PAUL, MINNESOTA

Plastic Freezer Spacer: FS-001

AMRI, INC.

HOUSTON, TEXAS

Sanitary Valve: "Cosmia" 3T6P6iKA,
"Polyvia" 46iKA

AMSCOMATIC INC.

LONG ISLAND CITY, NEW YORK

Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.

TUSTIN, CALIFORNIA

Conveyor: FMC-...., BC-....
Screw Conveyor: SC-...., SCA-....
Tub Dumper: D-....
S/S Tables: TS-...., UT-....
Metal Detector-Conveyor: MDC-....
Truck: MV-....
S/S Mixer-Blender: MB-....
Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.

LOUISVILLE, KENTUCKY

Closing Machine: 2-B
Pack Foil Overlay Machines: 100,
300

ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI

Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.

LANCASTER, OHIO

Vacuum Sealing Machine (2 piston):
D-650
Capping Machine: 45 HRSM, 36 HRSM
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES

ST.LOUIS,MISSOURI

Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURINGCOMPANY, ROCKFORD, ILLINOIS

Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC

STRONGSVILLE, OHIO
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.

FULTONVILLE, NEW YORK
Sanitary Gauges: Type S

ANETSBERGER BROS., INC.

NORTHBROOK, ILLINOIS
Meat Depositer : PMD, Modified
Dough Sheeter: DS-B-..
Flour Duster: MFD 5005
Cross Roller: DR-7-..
Die Cutter: DC-270-..
Dough Trough: RT-1-24
Production Table: PC-...
Slitter Disc: SD-1-..
S/S Broiler: GTC-400, GTC-600-2

ANGELUS SANITARY CAN MACHINE COMPANY

LOS ANGELES, CALIFORNIA
Can Closer: 61-H, ..P-DF, ..P-MSLF,
60 -L
"ACMA" Form-Fill-Seal Pouch
Machine: 722
"Mitsubishi" Pouch Machine MHI
PF-15-S, P25-S
Pouch Filler: "MITSUBISHI" PF-20D
-S, PF-20D-LS
Closing Machine: 29P42
Dataweight Scale & Filling Machine:
ADW-211-PWS...

ANGER EQUIPMENT, INC.

BROOKLYN, NEW YORK

Meat Agitator: 2500

A-ONE MFG. COMPANY

SPRINGFIELD, MISSOURI

Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up Saw: A-334
Poultry Cut-up Conveyor:
A-....
Column Dumper: ...
S/S Vat/Combo Dumper: CBD
Hi-Lift Dumper: CBD-HL-....

A-ONE MANUFACTURING COMPANY

STRAFFORD,MISSOURI

S/S Work Table: A-1-T
Belt Conveyor: A-....
Screw Conveyor: A-1-....-SC
Twin Column Dumper: TCD-...
S/S Receiving Hopper: A-1-H
Vacuum Tumbler: VT-....

APACHE STAINLESS EQUIPMENT CORP.

BEAVER DAM, WISCONSIN

Stainless Steel Rotary Blancher:
1610
Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000
Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04
Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10
Pump Dismantle Caddie: LR-CAD-1

Belt Conveyors: BC-A, BC-B

S/S Screw Conveyor: SC-10, RSC-07

S/S Fat Cook Tank: 350

Thigh Trim Conveyor System: 3041

S/S Vat Dumper: LD-4000

Vat Dumper: T-4000

Conveyor: TT-45

8" Wire Belt Conveyor: BC-WB-8

Conveyordized Trim Table: TT-2400-12

Press Rack: HPR-1000

A. P. V. CREPACO

CHICAGO, ILLINOIS

Separator: Horizontal

Evaporator: Plate

Centrifugal Pump: "puma"

Heat Exchanger, Plate Type:

HMBM, HMBL, HX, HXC, HXCB, HXCS,
WHXC, WHXCS, R50, HXL, Series I,
II, III, IV, SR 15/15s and SR
35/35s

S/S Plate Heat Exchanger: RL06

Paravalve: ./3A, ./SP

"Vertical Separator" Evaporator:
1900

Plate Heat Exchanger: "Junior

Paraflow" series R405 & R86

Plate Heat Exchanger: HXU-6

Climbing and Falling Plate
Evaporator: Series 3

Falling Plate Evaporator: 10

Air Activated Diaphram Valve:

Series IV

Ice Builder

Poly Ties

(Air Operated) Valve: APC

Metering Head: CP

(Multi) Process Tank: Type PC

Rotary Pump: 640

Plate Heat Exchangers: W-2, F-2,

F-3, CXC, CXC-XC, SC, MS, MS-IND

Process Tank: 11276, 11278, 11288

APC Plug Valve: K-IIIR

Centrifugal Sanitary Pump: CP-..

Swept Surface Heat Exchanger: BD,
VT, HD, 620, 648, 672

Continuous Deaerator Stuffer:
SD-....

Continuous Stuffer: S-....

Auger Feed Pump: AF

S/S Rotary Pumps: R Series, U
Series

S/S Tanks: OF, OC, OFA, OCA, CF,

CC, CFA, CCA

Holding Tank: FVJ-.M

Sloped Bottom Tank: OVS-....

Conveyor: CFHI2-24

Food Blender: FB..

Food Blender W/Auger: FBA..

Air Activated Sanitary Valves: C P
Zephyr

Whipper/Chillers: KAC-..., KMCP-...

Agitators: 2, 3, 4, 5, 1, 6

Vacuum Stuffer: VS-....

Liquifer: CLV-..., CLV-H-...

(Inside impeller and seal will be
removed daily for cleaning and
inspecting.)

S/S Ingredient Feeder: IF-...

Homogenizer: -DL-..., 3DD25

Plate Heat Exchanger: SR25/25S,
SR65/65S

Agitator Assembly: A-7

Infusion Heater: IF-....

Swept Surface Heat Exchanger: VEXHD-884	B-30-20-14, B-30-20-16, B-36-20-12, B-36-20-14, B-36-30-16, B-48-32-16, B-48-48-16, B-48-48-18, B-60-60-18, B-72-62-1416	ATLANTIC ULTRAVIOLET INC. LONG ISLAND CITY, NEW YORK Sterilamp: WL-782-L-30 (Lamp must be used in accordance with part 7, para 7.16(b) of the Meat and Poultry Inspection Manual)
<u>APV ROSISTA INCORPORATED</u> ROCKFORD, ILLINOIS Butterfly Valve: Delta B10 Series	Balanced Weave Belts (Food Contact): CTB-18-16-16, CTB-30-24-17, CTB-42-36-18, CTB-60-48-1820	<u>ATLAS PACIFIC ENGINEERING CO.</u> EMERYVILLE, CALIFORNIA Volumetric Filler: VF-..... Vacuum/Pressure Syruper: HSVS-P-36
<u>ARCHITRONICS, INC.</u> GREELEY, COLORADO Carcass Weight Printer: BP001-A	Belt (Food Contact): Fatigue Resistant Omnimax & Wear Resistant Omni-Grid	<u>ATMOS DIV. OF UNITED INDUSTRIES,</u> <u>INC., CHICAGO, ILLINOIS</u> Smokehouse: SF-100
<u>A.R.E. METAL FABRICATORS</u> LOS ANGELES, CALIFORNIA Breading and Battering Machine: BA -2	<u>ASI, INC.</u> HIGH POINT, NORTH CAROLINA S/S Carrier: AC-T S/S Shackle Cut-up/Weight: AC-TC S/S Selector Scale: AL-1.1, AL-1.2, AL-1.3 Orbital Parts Sizing Machine: AL-3	<u>AUDUBON METALWOVE BELT CORP.</u> PHILADELPHIA, PENNSYLVANIA S/S Belt, Balance Weave: PB-18-12-6, PB-24-20-16, PB-30-20-12, PB-30-20-14, PB-30-20-16, PB-36-20-12, PB-36-20-14, PB-36-30-16, PB-48-32-16, PB-48-48-12, PB-48-48-16, PB-48-48-18, PB-60-60-18, PB-72-60-20
<u>ARK INTERNATIONAL</u> PALOS HEIGHTS, ILLINOIS Production Cutter: 45	<u>ASSOCIATED FOOD EQUIPMENT CO.</u> DALLAS, TEXAS Continuous Fryer: 30-L-REC Continuous Cooked Poultry Parts Chiller: Mark II Lung Guns: I, Profiteer II	<u>AUTIO COMPANY</u> ASTORIA, OREGON Meat Grinder: 1101GH, 601GHP, 801GHP, 1101GHP, 601GH, 801GH Sanitary Pumps: 2 1/2, 3
<u>ARNOLD'S FOOD SYSTEMS, INC.</u> HOLYOKE, MASSACHUSETTS Cuber/Dicer: 102, 103	<u>ASSOCIATED METAL PRODUCTS, INC.</u> DALLAS, TEXAS Automatic Feed Fryer: AM5000	<u>AUTOMATIC FAUCET CORPORATION</u> BURNSVILLE, MINNESOTA Automatic Solenoid Activated Hand Wash Valve/Faucet: H-1000, H-4000
<u>ARO CORPORATION</u> BRYAN, OHIO S/S Pump: 650-406, 650-407, 650-606, 650-607	<u>ASTEQ INCORPORATED</u> GAINESVILLE, GEORGIA Regular Belt Conveyor: RBC-100-... Foot Cutter: FC-1 Shaker Table: ST-100 Carcass Crusher: CCT	<u>AUTOMATED FOOD SYSTEMS</u> DUNCANVILLE, TEXAS Stick Dog Fryer: PTL..., HOP Corn Dog Sticker, Model HOP S/S Piston Pump: 12 Stick Stacker: SS-1000 Vicus Food Pump: 123, 85 Blender: 200, 240 Automatic Corn Dog Loading Machine: PTL-2000 Sausage Stick Machine: SS-100
<u>ARR-TECH MANUFACTURING INC.</u> MOXEE, WASHINGTON Automatic Tortilla Counter Stacking Machine: 32-234	<u>ASTRO MANUFACTURING COMPANY</u> THEBES, ILLINOIS Freezer Divider: "Astro-Spacer" Plastic Pallet: B-4048	<u>AUTOMATED PACKAGING SYSTEMS, INC.</u> TWINSBURG, OHIO Bucket Type Conveyor for Chicken P-1000 Accu-Scale/Bagger System: 100/H-100 Poultry Harvesting (Cut-up) Machine: PHS-2000 Bagging Machine: FAS-1000 Bagger: H-75
<u>ARTIC STAR REFRIGERATION CO.</u> FT. WORTH, TEXAS Open Top Refrigerator: AS-11	<u>ASTROPHYSICS RESEARCH CORP.</u> LONG BEACH, CALIFORNIA Food Diverter: 08-2824 Food Processing X-Ray Inspection Machine: 01-0415	<u>AUTOMATED PROCESS SYSTEMS</u> ELK GROVE VILLAGE, ILLINOIS Searing Oven: 100
<u>ARW RESEARCH AND DEVELOPMENT INC.</u> MAYETTA, NEW JERSEY Tray Pad Machine: TM-4800	<u>ATLANTA AUTOMATION, INCL</u> ATLANTA, GEORGIA Auto Sort(Poultry parts sizer): AS-100	<u>AUTOMATIC HANDLING & FABRICATION</u> LAMBERTVILLE, MICHIGAN Conveyor: SC-1, FC-1
<u>ASEECO CORP.</u> LOS ANGELES, CALIFORNIA Vibrating Conveyor: VCS - ..., VCH-... Bucket Elevator: ALH-0, ALS-0	<u>ATLANTA BELTING COMPANY</u> ATLANTA, GEORGIA NCYC White PVC Belt W/T-Cleat, AB CO PV120 CTYFS White PVC Belt W/T-Cleat, ABCO PV-100-RT White Rib Top: PV-75 Belts (Food Contact): ABCOWELD Cleated 3 Ply White Cleated Belt (Food Contract): ABCOMOLD	<u>AUTOMATIC INDUSTRIAL MACHINES INC.</u> Park Ridge, New Jersey "Flexifeeder" Conveyor: 50, 100, 200, 300, 400
<u>ASHLEY MACHINE INC.</u> GREENSBURG, INDIANA Poultry Scalder: SS-30, SS-36, SS-48 Gizzard Peeler: AK-4 Poultry Picker "Sure -Pick": SP-30, SP-38	<u>ATLANTA BRUSH CO.</u> ATLANTA, GEORGIA Single Strand Brush: SSB -..... Single Strand Rotary Brush: SSB-.....	<u>AUTOMATIC MODULAR PACKAGING SYSTEM</u>
<u>ASHWORTH BROTHERS. INC.</u> WINCHESTER, VIRGINIA Conveyor Belts (Food Contact): True 1/2 X 1/2 Omni, Omni-flex, Omni-grid, Prestoflex Turn & Tangent Drive w/S/S Shield/Guard: H & Y Plastic Belt (Food Contact): Prestoflex with Flights, Prestoflex Open Grid, Prestoflex Close Oval Grid S/S Belt Balanced Weave: B-18-12-8, B-24-20-14, B-30-20-12,		

STANTON, CA
Filling Machine: AM-VOL-A

AUTOMATION CEG, INC.
ST. HUBBERT, CANADA
Percentage Injector: PI-1

AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA
Corn Dog Stick Machine: SM-150

AUTOPROD INC.
NEW HYDE PARK, NEW YORK
Sauce & Cheese Applicator: 90, 600, 300
Ravioli Machine: RV
Conveyor: DC-A, CO-F
Dough Sheeter: S-1
Filler: F..
Handpack Filler: VI-A4
Sauce & Condiment Applicator: MA, UO
Cheese Shredder: LS-G
Air-Operated Valve: E1-B
Transfer Pump: Z
Metering Pump: B
Hydraulic Pizza Cutting Press: PI
Lidding Machine: LI-AI
Automatic Pasta Shell Filling Machine: S.S.-.
Omelette Machine: CF
Cross Cut Splitting Saw: CO-D4

AUTOWEIGH COMPANY
MODESTO, CA
Weigh Belt Feeder: 205/SD-XX, 305/SD-XX

AVANTGUARD, INC.
MT. PLEASANT, UTAH
Platform Scale: 400-H

- B -

BAADER NORTH AMERICA CORPORATION
NEW BEDFORD, MASSACHUSETTS
Desinewing Meat System: 3.995
Deboning and Desinewing Machine: BA 696
Desinewing and Deboning: 695
Deboning Machine: BA696-217
Deboning Machine: BA696-218
Desinewing Machine: BA696-219
Weighing System Consisting of:
Infeed Conveyor: 461, Weigh Unit: 481, Separator Conveyor: 460
Chicken Filleting Machine: 640
Desinewing and Deboning Machine: 695 CTM
Deboning & Desinewing Machine with Automatic Feeder: 697, 699, 699C, (Feeder 515)
Deboning and Desinewing Machine: 697, 699, 699C
Screw Feeding Device: 512

BADGER METER, INC.
MILWAUKEE, WISCONSIN
S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION
WESTBURY, NEW YORK

Bag-A-Thon Packer: 115SS, 16-66SS

BAKER PERKINS FOOD MFG. INC.
RALEIGH, NEW CAROLINA
Depanner: WDCS/ST, RS

BAKER'S AID
SYOSSET, NY
Rack Ovens: "Baro" 1E-DA, "Baro" 2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

BAKERS EQUIPMENT/WINKLER, INC.
ENGLEWOOD CLIFFS, NEW JERSEY
"M" Mixer: BE/W

BAKERY EQUIPMENT MANUFACTURING CO.
IRVING, TEXAS
S/S Wirebelt Conveyor: W-1, W-2
Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS, INC.
BOHEMIA, NEW YORK
S/S Spiral Mixer: "ASTOR" ASP-...
S/S Oven: SR-12, SP-11, SM-11

J.W.BALL COMPANY
DALLAS, TEXAS
Tamale Wrapping & Cutting Machine: SS-182

BALDWIN BELTING INC.
NEW YORK, NEW YORK
White Nitrile NBR (Food Contact):
(Cotton carcass belts have edges sealed with approved sealant.) 2 PE 60, 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF
Tan PVC/NBR (Food Contact): 2PT 6 PVC, 3PT PVC
Black Nitrile (Food Contact): 5P BLK
White Butyl (11R) (Food Contact): 3 PW BTL
White Thermoplastic PVC (Food Contact): 120 COS W
White Nitrile (NBR) (Fully Packaged Product Only): 2 PWRT, 3 PWRT

BALSTON, INC
ANDOVER, MASSACHUSETTS
Steam Filter: 23/30SR, 23/75SR, SP3-23/75SR, SP-4-23/75SR
Air Filter: A33B-SA, A45B-SA, A27/35B-SA, A27/80B-SA, AKSB-0280-SA

BALTIMORE SPICE COMPANY
BALTIMORE, MARYLAND
Liquid Smoke Cabinet: CY9

BANDO AMERICAN INCORPORATED
ITASCO, ILLINOIS
Belt (for direct contact): SL-4GE(W) EHH, SL-4C(W)F, SL-4C(W)/(W)F, SL-5C(W)F, SL-8C(W)F, SL-8C(W)/(W)F, SL-5C(W)/(W)F

BANDO CHEMICAL INDUSTRIES
CHICAGO, ILLINOIS
Conveyor Belts (Direct Contact): SL-4U(W)F, SL-8U(W)F, SL-4U(W)FII, SL-8U(W)II

Conveyor Belts (Packaged Product Only): SL-4PF, SL-8PF, SL-8PFII

BANGOR FOOD MACHINE

BREEDSVILLE, MICHIGAN
Conveyor: 1, 5, 6, 02, 03, 04
S/S Tub/Base: 11
Barrel Cart: 13
Cardboard Inserting Machine: 12
Sauce Depositor: 16
Depositor: 18
Leveling Monitoring Device: 19
Ingredient Depositor: 21

BARBECUE KING COMPANY

MAULDIN, SOUTH CAROLINA
Bake King Deck Oven: B-12-A

BARKER INTERNATIONAL

LANCASTER, PENNSYLVANIA
Turkey Wetting Cabinet: ST-WC-1, 80LGH
Scald-N-Pick System (turkeys): TSSP-L070

Straddle Picker "Gent-L-Flex" (Mounted): SF-1000, (Floor Mounted): SP-2000

Scald-N-Pick System (Chickens): SSP-L070
Giblet Chiller: Mark IV 1, 2, & 3 Barrel

Hock Cutter: 5010

Poultry Chillers (Paddle): Mark V-P, Mark VIII-P

Poultry Chillers (Refrigerated-Paddle): Mark V-RP, Mark VIII-RP, Mark VI-RC

Poultry Chillers (Auger): Mark VI-A, Mark VIII-A, Mark VII

Poultry Chillers (Refrigerated-Auger): Mark VI-RA, Mark VIII-RA
Carcass Chiller: Mark IV, Mark IV FWU-100

Giblet Chiller (Single Barrel): Mark V-R-S

Giblet Chiller (Double Barrel): Mark V-R-D

Giblet Chiller (Triple Barrel): Mark V-R-T

Gizzard Splitter & Peeler: 210-B, 210-B-1

Poultry Scalders: SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34

Eviscerating Shackle: VS-100

Giblet Pumping System: GPS-C100

Picker, "Flexomatic IV": FP-4
Automatic Poultry Cut-up System: 6182

Turkey Gizzard Machine: 210 BT

Picker: RF-40000 -...

Picker: "Roto-Flex" RF-4000-...

Picker, "Rotomatic": RP-...

Picker, "Fin-Flex": FF -

Picker, "Fin-Flex VI": 6600 FF-VI

Poultry Picker: Versa-Flex, Gent-L-Flex

Automatic Lung Remover: SL-8000

Automatic Poultry Killer: K-5150

Neck Breaker: 6000

Dry Offal System: 5200

Continuous Flow Handwash Station:

5230	Bagging & Boxing Conveyor: PAC-347	MGS-.....
Hip Operated Hand Wash Station: 5220	Poultry Cut-up Saws w/stands: S-7311, SB-7311, BS-1500, BSD-1500	S/S Auger: RF-....., EX-.....
Hand Activated Hand Wash Station (w/a suitable Pressure Regulating Device): 5210	Ice Disposer: ID-1800	Conveyor: Model BC-.....
Hand Activated Hand Wash Valve (w/a suitable Pressure Regulating Device): 5099	Dumping Table: DT-1400	Pump Assembly Model EP-.....,
Inspection Trim Pan: 5330	Ice Precrusher: ID-1500	EMP -....
Water Rail: 15240	Giblet Sorting Conveyor: GSC-1100	Extruding Die BED-.....
Water Flushed Hopper Assembly: 528., 530	Giblet Shaker: GS-1000	Deboner Assembly: AUXS-.....,
Conveyor: 75500	Poultry Sizer: SU-1700	AUX-SL-.....
Oil Sac Cutting Machine: 50700	Bag Opener: BO-1600	Transfer Pump: BP-.....
Bird Unloader: 6100		Conveyor Assembly: SC-.....
Neck Skin Cutter: 7050		Deboner: RSTC-.....
"Hi Cube Slant" Continuous Chiller/Freezer: A, G and AG	BAXTER MANUFACTURING	Bone Cutters: BA-., BA-., & BA-..
Turkey Head Puller: 5480	ORTING, WASHINGTON	Tissue Separating/Desinewing
"Hock-A-Matic" Hock Cutter: HAM-6	Oven: "Advantage" I, II	Machine Model: TSI-.....
Automatic Giard Splitter and Peeler: 480		(Boneless Meat Only) Deboning
Pre-Stunner: S-5100	THE BAXTER MANUFACTURING CO., INC.	Machine: SA-76..., RSTD-.....
Post-Stunner: S-5110	TACOMA, WASHINGTON	Deboning & Desinewing Machine
S/S Sizing Bin: 1082	Table w/cutting boards, Risers on 3 sides: GC2-.....	(Desinewing machine to be used for boneless meat only):
Electronic Sizing Machines: "Weightronic" 9182L, "Weightronic" 9182M	Table w/cutting boards on both sides: GC4-.....	RSTC-....., RSTD-....., RSDD-.....
S/S Scalder: M-781	Table w/cutting board surface: GC3-.....	Deboning Machine: RSDD-.....
Gizzard Harvester: GH-582	Table w/all stainless steel top & risers: AC3-.....	
B-BAR-B, INC. EXACT PACKAGING DIV.	BAY STATE CONTROLS CORP.	BELAM, INC.
SCHAUMBURG, ILLINOIS	WORCESTER, MASSACHUSETTS	DOWNERS GROVE, ILLINOIS
Automatic Filling Machines: 2015 MA, 4015MMC	"Disc-O-Seal" Butterfly Valve: E6366-...-E10R51, E6666-...-E10R51	Lifting Device: DKH -.
BARKLEY & DEXTER LABORATORIES, INC.	BBC INDUSTRIES	"Bone-In" Pickle Injector: MIB., MIB.., MIB..S
FITCHBURG, MASSACHUSETTS	FENTON, MISSOURI	"Belam" Meat Massager: DK-..
Metal Detector: "Cleanline"	Continuous Oven: CTX-Gemini	"Belam" Pickle Injector: MI., MI.S
Checkweigher: GSO5LW-WX2/CE651, CK20-LW-PO/CE401		Lifting Device of Chute: DKHC-.
BARLIANT & COMPANY	BEACON METAL PRODUCTS, INC.	Tenderier: IT-., PE-...
CHICAGO, ILLINOIS	CHICAGO, ILLINOIS	Vacuum Ham Press: MP-.
S/S Meat Trucks: A38, A38A, H38, A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R, H32, A31, A31R, H31, A30, A30R, H30, A12, H33, A33R	S/S Wire Loaf Cage: 7754	Boning Line Conveyor: BL-., BL-..
Meat Former (w/o discharge conveyor): Medimat-A, Gigant-A	S/S Screens: Style AF, 907	Exit Conveyor: IT-.C
Meat Former (w/discharge conveyor): Medimat-B, Gigant-B	Ham Press: "Insta-Pres" IP-....	Meat Slicer: 80K
BARRETT CENTRIFUGALS, INC.	Stack/Nesting Baskets: SHUR-TRAC SB-100, SB-110, SB-120, SHUR-TRAC SB-101, SB-111, SB-121	
WORCESTER, MASSACHUSETTS	BEARDSLEY & PIPER	BELSHAW BROTHERS, INC.
Centrifuge: 1101ES	CHICAGO, ILLINOIS	SEATTLE, WASHINGTON
BATTE CARNE	Blender: PRB-..	Deep Fat Fryer: AF-1
HOUSTON, TEXAS		Belts (Food Contact): BIC 1201
Batte Carne (Flattener) Machine: 1A, 2SS		Automatic Thermomatic Proofer: TM
BAUER BROTHERS COMPANY	BEEHIVE MACHINERY, INC.	BELTING INDUSTRIES
SPRINGFIELD, OHIO	SANDY, UTAH	KENILWORTH, NEW JERSEY
Hydrasieve (for dewatering vegetables): 552..., 552-1..., 552-2 ..	Deboner Cooling System Poultry Deboner: BX-66, TC-968, AU-968, AU-1269, AUX-70, AU-4171	Belts (Food Contact): BIC 1201
BAUER-REXROTH & COMPANY	Poultry Deboner: UAX-....	
LAPAZ, INDIANA	Desinewing Machine (Boneless Meat Only): AU-9171	BELT CONCEPTS OF AMERICA, INC.
Cut-up Conveyor: CPE-520	Deboning Machines: AUX-72, AUX-968, AUXS -....	SPRING HOPE, NC
	Deboning Machines: AUX-...., S-76..., AU-...., AULS-...., AU6173	Belt (Food Contact): POR 120/1TF, POR 100/2/TF, POR 150/3TF, POR 150/3/TB
	Deboning Head: PSE-......., TS1-......., CP-.......	Belt (Food Contact): Plastomer RMV
	Deboning Head Jacket: TJ1-......., TJ2-.......	
	Pumps: 1445, BP-5, BP-7, 300-50	BENCO MANUFACTURING CORPORATION
	Twin Screw Bone Cutters: BA-7X, BA-8X	MILWAUKEE, WISCONSIN
	CO2 Mixers:-50	Single Lane Processors: HBP-P-S
	"Alpina" Cutters: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500	Dual Lane Processors: HBP-P-D
	S/S Grinders: BGS-.......,	
		BENDE & SON SALAMI CO.
		ADDISON, ILLINOIS
		Sausage Cleaning Machine: MB1000-S, MBI1000-T
		BERKEL, INC.
		LAPORTE, INDIANA
		S/S Pan Scales: 400, 401, 405
		Slicer: 180-FA, 180-D, 180-DA, 180GS, 170G-S, 170-D, 808, 818, 170-FA, GT
		(Heavy Duty) Slicers: 15 & 15A
		Tenderizer: 703-B & D, 704, 704A, 703, 705

Saws: 56V-16, 51V-14, 55V-14, 56V-14, 51V-12, 55V-12, 56V-12
 Bench Scale (with S/S Platform & with Stands): 1021 Series, 3001 Series, 26001 Series, 1..., 3..., 26...
 Portable Scale (with S/S Stand): 1121 Series
 Counter Scale (w/S/S pans): 172-221, 172-121
 Digital Scales, 520, 530, 540, 511, 521, 531, 541 (To be used with Suitable Stand)

BERMEL INDUSTRIES

BRADLEY BEACH, NEW JERSEY
 Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP

BERRYVILLE, ARKANSAS
 Cut-up Conveyor W/Belt Release and Washer: M-156
 Bag Line Conveyor W/Belt Release and Washer: M-157
 Double Belt Crossover W/Belt Release and Washer: M-158
 Conveyor W/Belt Washer and Quick-Release Models: M-167, M-180, M-181-A, M-181-B
 3-Belt Conveyor W/Belt Washer and Quick-Release: M-166
 Strip Cutting Machine: M-201
 Deboning Conveyor: M-205

BESELER

FLORHAM PARK, NEW JERSEY
 L-Sealer: 1913-MB, 1913-GS, 1913-GSM

BEST & DONOVAN

CINCINNATI, OHIO
 Heavy Duty Hog Splitter Saw: KS
 Beef Carcass Splitter Saw: 120
 Beef Carcass Splitter: Pacemaker, Pacemaker II
 Super Duty Hog Splitter Saw: 750 & 760
 Hog Splitter: IS-750 & IS-760
 Dehider: Saturn I, "Magnum 1000-S"
 Leg Cut-Off Saw w/Exhaust Deflector, Air Operated: 85
 Rump Bone & Carcass Splitter Saw Combination: SL
 Beef Breast Bone Opener Saw: L-Combination
 Beef Rib Blocker & Ham Marker Saw: Mark II
 "Red Streak" Primal Saws: 8-E, 10-E
 "Tri-Purpose" Air Saws: 8, 10, 12
 Pork Scribe Saw, Air Operated: AS4-P, AS5-P
 Beef Scribe Saw, Air Operated: AS4-B
 Cattle Dehorner, Hydraulic: Class IV
 Hock Cutters, Hydraulic: HC-3, HC-5
 Beef Splitter, Electric: 100
 Beef Splitter w/Exhaust Deflector, Air Operated: 100-A
 Brisket Saw, Electric: 250
 Brisket Saw w/Exhaust Deflector, Splitter Saw: 150, 150S (Adequate sterilizing facilities must be

provided. This will include a hot water hose with an adequate supply of 180F. water.)
 Hog Breastbone Opener Saw: Mark II
 Air Hog Breastbone Opener Saw: AH
 Hog Splitter Saws: 764, 766, 7641S, 7661S
 Hog Head Cutter: E-24/HAD
 Beef Rib Blocker and Ham Marker Saws: Mark IIS
 Primal Cut Saws: "Red Streak" 8ES, "Red Streak" 10ES
 Tri-Purpose Air Saws: 8S, 10S, 12S
 Hand-Held Skinner: S-1011
 Hog Breastbone Opener Saw: Mark IIS
 Air Hog Breastbone Opener Saw: A-HS
 Multi Purpose Saw: GT-30, GT-40, AS-6
 Beef Breaking/Ham Marking Saw: 9
 Hydraulic Hock Cutter and Cattle Dehorner: E-24
 Foot Cutter: E-22
 Hog Splitter Saw: 770 Hydra
 Hog Breastbone Opening Saw: 270 Hydra
 Brisket Shear: SS7-M
 Dehider: Mercury "340"
 Brisket Saw: (Air Operated): 275
 Automatic Carcass Splitter (Adequate sterilizing facilities must be provided): 2900-90-..

BEST POULTRY MACHINERY, INC.

CUMMING, GEORGIA
 Head Cutter: HE

BETTCHER INDUSTRIES

VERMILLION, OHIO
 Power Slicer: 39, 81, 220
 Press: 70
 Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750, 350, 1400, 620, 625
 Air Operated Trimming Machines (Not to be used for trimming grubs, bruises, etc.) Air Operated: 275
 "Band Splitter" Carcass: 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)
 Dyna Form Meat Press: Series 1, 75
 Tenderizer: TR2
 Dipping Machine: 9A, 11A, 14A, 21A
 Bone-In Tenderizer: TR-10B
 Spray Tenderizer: ST 18-A, ST 24-A
 Slicer: BH-15, "Slice-N-Tact"
 Cutlet Former: CF-16
 Conveyor: 624
 Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)
 Cutlet Former: CF 10, CF 24, CF 34, CF 40
 Slicer: BH-14 "Slice-N-Tact", BH-20 "Slice-N-Tact" BH-15 "Slice-N-Tact"
 Slicer: "Ultimax"

BIG DRUM

COLUMBUS, OHIO
 Filling Machine: Big Drum VC-1, Big

Drum VL-2, J

BIGGER & JOHNSTON CO.

DOWNS, N. IRELAND

Sausage Filler: 40240 & 40241

BILT-RITE CONVEYOR

GARFIELD, NJ

Conveyor: SS-H-400-...-

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS

Bird" Centrifuge LBSD-SS..X.. Centrifuge: BSVO-...SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS

Tenderizer: PRO-9

Poultry Cutter: BCC-100, BCC-200

Frozen Meat Flaker: FBC-4800

Grinder: 1056, 542-48-52

Breaking Saw: 4436-11, 4436

Trim Saw: 22, 44, 3334

Tenderizer: XHD

Saws: 4436 Modified SS, 44 Modified SS

Automatic Feed Grinder: AFG-56

S/S Conveyor: 210

Automatic Feed Mixer-Grinder: AFMG-56, AFMG-48

Dual Loading Stuffing Horn: 48-52-56

Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS

Multiple Blade Chunk Sausage Cutter: 1000

Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52

Automatic Loin Cutter: 44-680

Scraper Attachment (for all models of Biro's Power Cutters): MC

Stew Meat Cutter w/Transparent Hopper: PRO-10

Breaking Saw: 3334

Slicer: 31

Automatic Feed Mixer Grinder: AFMG-24

Grinder/Chopper: 346

Automatic Mixer Grinder and Chopper: AFMG-52

BIZERBA INC.

EDISON, NEW JERSEY

Vacuum Packaging Machines: Single Chamber - "REGINA" ..., "Regina" 2/63, "Regina" RC\63, "Regina" 100, "Regina" 2/100, "Regina" 2/100-S-310, "Regina" 2/140 (B14), "Regina" B-18, GM-....

Double Chamber - "Regina" RD..., "Regina" RD-88-H-S, "Regina" B12

Slicer: A 330

Slicing Machine: A330FB2, SG8D & SE8

Vacuum Packaging Machines, Single Chamber: GM-..., Double Chamber: "Regina" RD..., RD-88-H-S, B12..., 2/63, RC63, 100, 2/100, 2/100-S-210, 2/140-(B14), B-18

B&J MACHINERY CO., INC.

DALTON, GEORGIA

"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG thru 1138SG, 1141S, 1141SG, 1145S thru 1147S, 1145SG thru 1147SG, 1169S, 1169G, 1172S thru 1183S, 1172SG thru 1183SG
 S/S Smokehouse Truck: 1964, 1970
 Galv. Smokehouse Truck: 1965, 1971
 S/S Smokehouse Tree: 1967
 Galv. Smokehouse Tree: 1968
 Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI

Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):
CC--D.BLAW-KNOX FOOD & CHEMICAL EQUIPMENT

BUFFALO, NEW YORK

Screw Conveyor: SCR-...-SS-....
SCS-...-SS-...
S/S Sanitary Drum Dryer:
SSADD-....BLENTech CORPORATION

ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD..., HD...
 Belt Conveyor: BC-....-....
 Continuous Cooker: CS-....-....
 Mixer Blender: DM-....-....
 Blender: DM-....-....
 Screw Conveyor: SC-....-....
 Thermal Processor: TP-....-....
 Hi-Lift Dumper: HD..., HD-...
 Surge Hopper: SH-....
 Tilt Dumper: TD-...
 Vacuum Meat Tumbler: VT-....G. S. BLODGETT COMPANY

BURLINGTON, VERMONT

Ovens: FA-100, FA-102, GZL-10,
GZL-20, EF-111, EF-112, EZE1,
EZE2, DFG-100, DFG-102
S/S Oven: RE-44, CTB-.BLONCO

OAKLAND, CALIFORNIA

Vaccum Mixer: IMP-..., IMP-....

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,
250, 450, 700
 "Blonco" Continuous Feed Grinder:
 Type I, Type III
 Ham Tumbler: 700, 1200, 2500
 "Blonco" S/S Screw Conveyor: 678..
 "Blonco" Guillotine Decanner: DBA
 Hi-Dumper: 168
 Picklejector: SSP2614
 Twine Linker: RS...
 S/S Luncheon Meat Slicer: 2000
 Scale and Conveyor: 1857
 Tipper Casing Applier: 1055
 "Alpina" Continuous Stuffer: 1010
 "Blonco Risco" Stuffer: BR....
 "Blonco" End Discharge Mixer:
 200ED, 5000ED
 "Blonco" High-Speed Knife Grinder:

150, 170, 200

Vacuum Sausage Stuffer: "SAFOS"
2N/HP, "SAFOS" 2N/H
End Discharge Mixer: 2000 EDBLOOMER-FISKE INC.

CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970
 S/S Meat Molds: Round & Square
 Liver Loaf Mold: Various Sizes
 Portable Steam Cooker: 1970BLOSSOM INDUSTRIES, INC.

CLEVELAND, OHIO

S/S Pump, RM-..., RO...

BLUE CHANNEL CORPORATION

PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

BLUEBIRD INC.

CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.

HAWTHORNE, CALIFORNIA

Filling Machine

BOCK LAUNDRY MACHINE CO.

TOLEDO, OHIO

Bock Centrifuge: FP-...-A

W. Y. BOGLE CORPORATION

WEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):
 2, 3, 4, 5 Ply White Nitrile Heavy:
 FP-1
 2, 3, 4 Ply Black Nitrile-Heavy:
 FP-2
 3, 5 Ply White Nitrile Standard:
 FP3
 2, 3 Ply White Dacron Nitrile: FP8
 2, 3 Ply White Dacron Butyl: FP-10
 2, 3, 4 Ply White Teflon Nitrile:
 FP-13
 2, 3 Ply WhiteSkimcoat: FP-14
 2, 3 Ply Dacron/PVC: FP-15BOLDT INDUSTRIES, INC.

DES MOINES, IOWA

Surge Hopper: SH-....
 Conveyors: EC-....
 Tables: RT1-...., RT2-....
 Injector: FGM-...
 Vacuum Blender: BB(V)-....
 Blender BB-....-....
 Screw Conveyor: SC-...., FC-....
 Meat Sampling Drill: 1005BONAR PLASTICS INC.

WEST CHICAGO, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,
1015, 1044, 1050, 1054, 2010,
6010, 7010, 1010, 1040
 Ingredient Bin: 2090-A, 1509-A
 Ingredient Bin Lid: 2090-1
 Utility Drum: 2022, 2045, 2055,
2012
 Insulated Tote Box: 2341
 Utility Drum: 2032
 Poly Combo: 3010, 7510
 Insulated Containers and Covers:
 1545, 1645, 1845, 1760, 1745,
 1704, 1801, 1800

Combo: 3009

Stack Lids: 3009-5

Rota Drum: 5010

Lid: 5010-5

Poly Payloader: 1732, 1733

BONCOR, INC.

WESTFIELD, NEW JERSEY

Meat Massager: CM-...

Hydraulic Lifter Dumper: HLD-35

Mixing Vat 1800E

Vacuum Tumbler: PM-....1

BONNER & BARNEWALL

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):

Pebbletop 2 ply, 3 ply

Dacron Pebbletop 2 ply

Belts (Food Contact):

White Hycar COS 2 ply, 3 ply, 4

ply, 5 ply

Black Hycar COS 2 ply, 3 ply, 4

ply, 5 ply

Light Duty White Hycar COS 3 ply,

5 ply

Dacron-Teflon 2 ply, 3 ply

Dacron-Hycar 2 ply, 3 ply

Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY

KENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,

POLY-2000, BO-CO Rubber

Tables: 70, KS, M, GMT, S14, S16,
TC, TSBORDEN CHEMICAL COMPANY

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,
PCW, SWROBERT BOSCH PACKAGING CORP.

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an
acceptable filling device."Aluseal" Fill and Seal Machine:
7408Flat Pouch Form, Fill, and Seal
Machine: BMLBOYD CORPORATION

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,
104-2000-J

Incline Table Conveyor: 104-1000

Conveyor w/Air Gates: 104-8000A

S/S Wire Belt Conveyor: 104-3000

Roller Bed Conveyor: 104-2000-2S

Skoring Machine: 105-115

Special Feed Conveyor: 107-30032

Conveyor: 104-4000

BOYENGA & COMPANY

AMARILLO, TEXAS

Edible Surge Bin: ESB-1

Level Control Tank: EPSLC-1

MICHAEL R. BOYER

BRIGHTON, MICHIGAN

Ham Slicer: 618

BQP INDUSTRIES, INC.
DENVER, COLORADO
Plastic Tote Boxes, w/Lids:
NO....., NS....., SO.....

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

THE BRECHTEEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Sausage Looping Bucket Assembly:
002
Stuffing Horns: "Coffi" 001, 002,
003, 004, 005, 006
Ham Stuffing Machine: 2200
"Coffi" Stuffing Horn: 1510, 2210,
1510C, 2210C
Coffi Stuffing System: 1800

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine: 711

BREDDO INCORPORATED.
KANSAS CITY, KANSAS
"Likifier" Mixer: LDD-...,
LDDR-..., LDDW-..., LDDRW-...
LO..., LDT..., LDTW..., LHW...,
LHR..., LOR..., LDDRHW...,
LORW...

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5,
5D, 1D, Titan BT00
Food Molder: Custom 150, Custom
150HD, Crown 240, Crown 240HD,
Imperial 480
Dumper: "LiftLoader" Imperial
480HD, Compac 100, Compac 100HD
Spray Tenderizer Scorer STS-24
Cross Tenderizer: CS12
"Accupat" Food Shaper: 3AP, 4ACS,
DA
Conveyor Cuber: "Convey Cuber"
Cutlet Flattener: CF-12
Vacuum Packaging Machine: Nirovac
SD220
Conveyor Table: CT-....
Air Operated Spreading Conveyor:
SCA-....
Food Shaper: "Accupat" D
Dumper: "LL"
Conveyor Cuber: CC-..

BRIDGE ROTARY MACHINE COMPANY
PALMYRA, NEW JERSEY
Vacuum Packaging Machine: "Nirovac"
X-..., "Nirovac" S-..., "Nirovac" S
500 1A

BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY
PROVO, UTAH
Product Shaping Device: Colosimo

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS

Electric Stimulator: 350
Koch-Britton: 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY
BELOIT, WISCONSIN
Marin-Aider: 607-B
DustRite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
800E, 1800G, 1600

BROCO ALCO DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.
BELOIT, WISCONSIN
Deep Fat Fryer: 1600

BRODRENE GRAM A/S
VOJENS, DENMARK
Automatic Rotary Freezer: "RIA"-..

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690, FG-7-36,
FG-7-3013, FG-7-3010, FG-9-3017,
FG-9-3018, FG-9-306, FG-7-3090R,
FG-7-3090L
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W, R1307W,
R1310W, R1315W, R1319W, R1323G,
R1323W, R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums: R1212G,
R1212W, R1225G, R1225W, R1232G,
R1232W, R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W, R1226G,
R1226W, R1256G, R1256W, R1251W,
R1251G
Bulk Containers: R1121GP, R1123GP,
R1119G, R1119B
Bulk Container Lid: R1122W, R1124G,
R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE
Belts (Food Contact):
White (Cotton Carcass): L415
White (Dacron-Cotton Carcass): L434
(Edges sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.G.
BUTTIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"TurboCut" Emulsifier VL-G10-101-1
Emulsifier: "Turbo Cut" VL-G2,
VL/3, VL-100, VJ-L55, "Mini-Cut"
MVK

BS & B SAFETY SYSTEMS
TULSA, OKLAHOMA
Vac-Saf Sanitary System: VKB with
KB-C Safety Head

BUCKET ELEVATOR COMPANY
CHATHAM, NEW JERSEY
Corratrough Belting: DAL
Bucket Elevator (For Dry Product
Only): V4

BUCKHORN MATERIAL HANDLING GROUP
MILFORD, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Nest Pac Meat Lugs: 18-...
Net Pac Tote Bins: 18-524, 18-488
Commissary Case: 47-024E
Containers(w/optional lids): 47-....

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged
Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex": 35
(Packaged Product Only)
Rigid Plastic Belt "Mod-U-Grid": 36
(Food Contact)
Snap-on Rigid Plastic Belt:
...SC..., ...SC...,
...NSC..., ...NSC...,
...RC..., ...RC...,
...RCT..., ...RCT...
Belting (Food Contact): White Hing
Chain 150 HRT-...
Plastic Chain Belt (for direct
product contact): Model 200 PR

BUFFALO WEAVING AND BELTING CO.
BUFFALO, NEW YORK
Belts (Food Contact) Golden Bison:
S2W, S3W, S4W
Sanveyor: P-90, P-135, P-260,
P-390
White Nitrile/Vinyl Polyveyor: D84W
Black Nitrile/Vinyl Polyveyor: D84B
Teflon Polyveyor White: D84W-Teflon
Servall White: C826W
Servall Black: C826B
Belts (Fully Packaged Product):
Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.
CONYERS, GEORGIA
Pork Skin Pellet Popper: 1200
Pellet Feed Hopper: 80
Cooking Oil Holding Tank: 80
Heat Exchanger: 4
Pork Skin Breaker: PSS-82
Pork Skin Cutter: PSC-83
Product Cart: PTC-500
Pork Skin Fryer: RDF-400
Pork Skin Rendering Cooker: 1200
Screw Lift: SL-83
S/S Dry Rendering Unit: HAR

B. H. BUNN COMPANY

LAKELAND, FLORIDA
 Packaging Machine
 Meat Tyer: M-10, M-16MR,
 M-10MR
 Meat Tying Machine: STM-1010,
 STM-1016

BURDETT MANUFACTURING CO.
BRIDGEVIEW, ILLINOIS
 Kettle: L600

BURFORD CORP.
DALLAS, TEXAS
 Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT
MURRAYVILLE, GEORGIA
 Breast Deboner: TB 150
 Deboner: TBW-250
 Thigh and Leg Deboner: GB-100

BURRELL BELTING COMPANY
SKOKIE, ILLINOIS
 Belts (Food Contact): WB152F,
 WB153F, WB154F, Hygiene 3, Hygiene
 5, WB152C, WB153C, WB154C,
 GB153C, BB153C, DS152C, DS153C,
 DS152TC, WB153TC, White Hycar
 WB152F-A, WB153F-A, WB154-A,
 WB152C-A, WB153C-A, DS152C-A,
 DS153-A, Hygiene-3A, Hygiene-5A,
 Green Hycar GB153C-A
 Tan Koroseal 2 ply, 3 ply
 White Koroseal 3 ply
 Smooth Polycool Tan
 Smooth Super Polycool Green
 White Polytek: DS92C, DS92RC,
 DS93C, DS93RC, DS92TC, DS93TC,
 P50C, P80C, SP93C
 Belts (Food Contact): CC-60,
 2C-100, SP-92C, SP-3, D92BC

BUTCHER BOY USA
LOS ANGELES, CALIFORNIA
 Frozen Meat Flaker: AU-MF, CMF-G,
 CMF-S
 Grinders: A-42F, A-42HF, A-52F,
 A-52HF, A-56F, AA-56F, AU-42F,
 AU-52F, AU-56F, TCA-12, TCA-22,
 TCA-32, AA-66S, AA-1100S,
 AA-1600S, AA-66, AA-1100,
 AA-1600, FMBG-1100, FMBG-1100S
 Mixer: 150F, 250HF, 500HF, 250F,
 1000, 1500, 2000 (Agitator to be
 removed daily for cleaning)
 Mixer-Grinder: 150/42, 250/52
 Band Saw: B-12F, B-14F, B-16F,
 SA-20F, SA-30, SA-36, SA-30F,
 SA-36F
 "Butcher Boy" Mixer: 500F
 Mixer-Grinder (Agitator to be
 removed daily for cleaning):
 500/56, 500/66, 1000/66, 2000/66
 Frozen Meat Cutter: GSF-620
 Mixer-Grinder: 100/42, 100/52,
 200/42, 200/52
 Vacuum Packaging Machine: VA-5,
 VA-2
 Vacuum Packaging Machine: "Butcher
 Boy" VA-1
 Vacuum Packaging Machine: VA-2
 Dual Mixer: 150-DM, 250-DM
 Grinder: AF42, AF52, AF56
 Band Saw: 1435S, 1640S

Grinder: AU-66
 Tenderizer: CST
 Vacuum Packaging Machine: VP-16,
 VP-20, VP-32

BUTCHER'S FRIEND PRODUCTS
DES MOINES, IA
 Sausage Linker: 2001

B&W METALS COMPANY, INC.
FAIRFIELD, OHIO
 Meat Ball Cut-Off Machine: MB-1-22

- C -

CADILLAC PLASTIC & CHEMICAL
BOSTON, MASSACHUSETTS
 Cutting Boards: w/Petrothene
 LB-733, Plexiglas G Unshrunken
CALLAHAN AMS MACHINE COMPANY DIV. OF
VERMONT MARBLE CO.
PROCTOR, VERMONT
 Closing Machine: 131V
 Can Seamer: 127 1/2, 227-SV, 527-SV
CAM INDUSTRIES
KENT, WASHINGTON
 Wrapping Machine: "Flowrap" A

CAMBRIDGE/REGINA INCORPORATED
CAMBRIDGE, MARYLAND
 Belt (Packaged Product Only): D-...,
 D-..., D-..., D-...,
 D-..., D-..., D-...,
 Belt (Direct food contact): D1700B,
 D1700C, D1700ALW, D1700LW

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
 S/S Belt (Food Contact): SaniGrid,
 2688, CAMBRI-LINK, B-48-52-18,
 B-18-16-12
 1" x 1" Regular Duty Flatwire
 3/4" Pitch Cam-Grind
 1/2" x 1/2" True-Half Flatwire
 1/2" x 1" Regular Duty Flatwire
 1/2" x 1" Extra Heavy Duty
 Flatwire
 1" x 1" Extra Heavy Duty
 Flatwire,
 1" Pitch Cam-Grid w/Mesh Overlay
 S/S Balanced Betting: B-36-20-12,
 B-30-28-14, B-36-32-16,
 B-48-48-17, B-60-60-18,
 B-72-68-18
 (Food Contact) CAM-Clean Plastic
 Belt: C-24

Cam-Clean Perforated Top Belt (Food
 Contact): 1696
 Belts (Plastic) (Food Contact):
 Cam-Clean, Close Rib Cleat: 1665
 Cam-Clean, Perforated Top Cleat:
 1704
 Belt (direct food contact): D880TLW
 Plastic Chains (direct food
 contact): D-843-SS, D-843-LWSS,
 D-863-SS, D-863-LWSS, D-880,
 D-880-LW, D-880-TLW, D-882-TLW,
 D-1873-TSS, D-1873-TLWSS

CAMBRO, INC.

HUNTINGTON BEACH, CALIFORNIA
 Containers: DAW08050,
 CYCOLACAH-100F

CAN-AM CONTAINERS, LTD.
SPRINGHILL, NOVA SCOTIA
 Rectangular Pail and Lid: CA-6020
 Meat Containers: CA-9600-.

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
 Germicidal Lamp (Non-Ozone
 Producing): 24700-S (#94A1
 Glass). The Lamp must be used in
 accordance with part 7, paragraph
 7.16 (b) of the "Meat and Poultry
 Inspection Manual".

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
 Poultry Killer: RW-1, MK-3
 Drain Conveyor: DC-100-
 Poultry Chiller-Windmill Unloader:
 WV-100-
 Cut-up Conveyor: CC-100
 Belt Conveyors: TC-100-...,
 CC-100-..., FC-100-...,
 DD-100-..., TD-100-...
 Horn Boning Conveyor: HBC-110
 Boning Conveyor: HBC-100
 Gilet Pump Diaphragm: DGP-400
 Gilet Elevator: GE-200
 Packing Bin: PB-200
 Stationary Table: ST-100
 Gilet Pump: 001
 KFC Cut-up Saw: CS-100
 Eviscerating Shacklers: CSE-1,
 CSE-2, CSE-2-A
 Picking Shackles: CSP-4, CSP-4-A,
 CSP-4-B
 Picking Shackle, Combination
 Turkey: CSP-5
 Gizzard Tumbler Washer: GW-700
 Gilet Pump Air Operated: AGP-300
 Lazy Susan Packing Table: LST-300
 Parts Boning Conveyor: HBC-110-P
 Table Top Conveyor Turns: TT-90,
 TT-180, TT-S
 S/S Meat Carrier: MC-104
 S/S Water Changer: WC-100, WC-200
 Wing Master: WM-400
 Poultry Skinner: CPNS 100
 Breading Machine: CBM-300
 Line Divider: LD-101
 Dewaxer: DW-605
 Viscera Harvester: EH-15, EH-20
 Gizzard Defatter: DF-1
 Poultry De-Icing Scale w/Platform
 Hanging Bin: HB-1
 Triple Deck Belt Conveyor: TD-200
 Vat Dumper: HVD350, HVD350SS
 S/S Poultry Scalder: SS-200
 Auger Chillers: CA-6-1, CA-8-a
 (Ice), CA-6-1, CA-8-R
 (Refrigerated)
 Gilet Chillers: 101, 102, 103, 104
 S/S Refrigerated Gilet Chillers
 101R, 102R, 103R, 104R
 Vacuum Tumbler: VM-1
 Adjustable Inspection Stand: AIS-1
 Cut-up System: 85-1
 Consisting of: Wing Cutter:
 06-04-01, Horizontal Bird Halving
 Machine: HM-651, Leg Separator:

LS-691, Drumstick/Leg Unloader: 06-38-01

Eviscerating Machine: Apollo-72, Apollo IV, U80 (Manual positioning of viscera for inspection necessary.) (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)

Disc Pickers: JM-..., JMKD-..

Broiler Unloading Station 180 -. US-Z

Poultry Scalders: SC-1

Automatic Electric Waterbath Stunner: AS-Z (Water level must not exceed 1/4" depth above screen.)

Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180F. water or solution of 20 ppm residual chlorine at point of use.)

Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)

Reprocessing Station w/Chlorinator: S.T.-1

Broiler Unloading Station: AD-1, AD-Z

Neck Skin Cutter: MS-1

Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180F. water or solution of 20 ppm residual chlorine at point of use.)

Automatic Gizzard Splitter: GS-111

Hock Picker: HP-1

Automatic Bird Bagger: BB-1, PM-80

Screw Chiller 11: MSC-11

Inside-Outside Final Birdwasher: BW-2

CO2 Tunnel: ZT-1

Weighting System: Mark 1 (Consisting of-Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester:

Neck Skinner: NS-1

Whole Breast Filleting Machine: BFM-681

Final Inside/Outside (14 Unit) Bird Washer: F10-515

Scale and Packout Conveyor: SPC-682

Dewatering Tumbler: DT-2

Automatic Head and Wind Pipe Puller: HP-2

"Graham" Automatic Neck Breaker: GANB-100

Automatic Eviscerator (Manual

positioning of visera for inspection necessary): Mark 4, Mark 5 (Surfaces of machine contacting carcasses must be sanitized between each use with 180F. water or 20 ppm residual chlorine at point of use.)

Belts Conveyor: BC-050

Automatic Bird Unloader: ABU-313

Oil Sac Cutter: GAOS-200

Conveyor Saw Table: CST-113

Giblet Chiller: RAPGC-2, RAPGC-2R

Neck Skin Cutter: P-2000

Line Divider: GLD-300, GLD-300A, GLD-300B

Breading Machine: CB-80

Eviscerating Line Shackle: RBES-304

Kill Line Shackle: BKS-304

Picking Machine: CH-6/, CE-6/.

Automatic Poultry Killer: WAK-101

Hand Gizzard Peeler: 71RAP

Inside Outside Final Bird Washer: Mark II

Auto-Cone Breast Deboning System: CCGD-1

Gizzard Harvester: M-1

Leg Processor: LP-1

Cone Deboning Wheel: CCBD1-5

Turkey Oil Sac Cutter: GAOS-200T (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)

Cone Deboning Wheel: CCBS-T (Suspended from ceiling).

Neck Skin Machine: NS-1001

Gizzard Defatting Machine: NGW-1C

Automatic Opening Machine: Mark III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)

Breast Fillet Compressor: BFC-1

Front Half Portioning Machine: PFMBP-1A

Gizzard Tenderizer :GTM-100

Rear Processing Machine: PRPMLP-1A

Thigh, Drum processing machine: PTDPMIL-1

Automatic Parts Machine: APM-22

Automatic Cut-Up Machine: APM-22

Picking Machine: NP-..

Saddle-Cut Machine: PSCM-HM-1-00

Automatic Wing Portioning Machine: 6000

Automatic Neck Breaker: "Mark" 16

Shackle: ICS-312-2

Automatic Breast Fillet Machine: 1200

S/S Poultry Scalders: PSHE-4200

Over/Under Cone Deboning Conveyor: OU-CD-18

Giblet Wrap Machine: "STS"-3

Automatic Cropping Machine: ACM-510 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Neck Breaker: CNB-14 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).

Automatic Neck Breaker: ANB-505

Automatic Wing Portioner: 6000

Final Vacuum Machine FCM-500

Turkey Tendor Puller: MTP-100

Tail Cutter: TC-105

Wing Cutter(second joint): 06-04-02

Wing Tip Cutter: 06-04-03

Viscera Harvester (with power brush cleaner): EH-20

Beltless Shaker Conveyor: CSC-100

Poultry Picker: CP-40, CP-80

Poultry Indexer: CPI-001

Automatic Thigh Deboner: ATD-300

CAPITAL INDUSTRIES, INC.
SOUTH ST. PAUL, MINNESOTA
Plastic Meat Lugs With Lids: K-1, K-2

CARBONIC INDUSTRIAL CORPORATION
LOGANVILLE, GEORGIA
Freezer: Spiral SF-.....

CARBONIC INDUSTRIES CORPORATION
ATLANTA, GEORGIA
Supplementary Ice Maker: WC-.....
CO2 Snow Hood: SH6-C1....
CO2 Snow Hoods: 6C-...., 6AC-....

CARDINAL SCALE MFG. COMPANY
WEBB CITY, MISSOURI
Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S
S/S Scales: EF-.....S
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PX-6, AP

CARDOX CORPORATION
COUNTRYSIDE, ILLINOIS
S/S Freeze Cabinet: Zip-Freeze

CARDOX CORPORATION DIVISION OF LIQUID AIR CORPORATION
SAN RAMO, CALIFORNIA
CO2 Snow Hoods: 2164, 6164E, D-1-37-0524-61, J-100, J-200, JH-100, JH-200, JIH-200, 1-974-0004
CO2 Pelletizer: D-47650, H-300-SS, R-1000-2AL, R-300-SS
Ultra Freeze Tunnel: 1-55-003-.., 1-55-0001A-.., 1-44-0003-.., 1-55-003-.., 1-55-001A

Cyclone Snow Separator Hood: D1-974-0006, Impactor & Box Nozzle D1-974-0008, 0006 w/impactor fl. nozzle D1-974-0019 0006 w/2 Impactors & fl. Nozzle D1-974-0018, 0006 w/2 Impactors & Box Nozzle D1-974-006 S/S Freezer Cabinet "Zip-Freeze" Snow Horns 1-037-0509 (4 1/2" Dia) 1-937-0015 (5" Dia) 1-937-0016 (6" Dia) 1-937-0017 (8" Dia) 1-937-0018 (10" Dia)	Heart Slasher Washer and Chiller Chitterling Cleaning Machine: 44 Stomach Cleaning Machine: 88 Heart Slasher & Washer: C-200 H Combination Deslimer, Scalder, Chiller: C-100S S/S Inclined Conveyor: B-100 Slicer: PEC Series 1, PE Series 2, PEC Series 3 Hold-Down Assembly for Slicers: 3508 Slicer: CCS-1 Manual Dispenser: 1125 2-Track Takeaway Conveyor: 1127-0001 Grader Interleaver System: 4027 Single Track Take-Away Conveyor: 1228 Continuous Feed Bacon Slicer: 3027 Semi-Automatic Bacon Press: 5000 Bacon Press (Automatic): Dan-D:5050 Checkweigher: 1226-8000 Flyte Diverter: 1226-7000 Three Track Takeaway Conveyor: 1227	Giblet Pump: 40 Poultry Shackle: 1000 Giblet Chiller: 500 Poultry Picker: 7601 Automatic Poultry Killer: 7660 Automatic Gizzard Machine: 720, 720M Automatic Bird Unloader: 7650 Chicken Scalder: 7620 Belt Conveyor: 7630 Roller Drain Conveyor: 7640 Hock Cutter: 1600 Whole Bird Chiller: 7670 Chiller Unloader, Windmill Type: 7670A Mechanical Lung Remover: MLR Tumbler Washer: 7641 Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.) Solenoid Activated Hand Wash Valve: 7685 Automatic Head Cutter: 7610 Head and Wing Scalder: 7624-A Giblet Wrap Machine: 7690 Poultry Cut-up Shackle: 01 Neck Conveyor: 7697 Giblet Pump: 41 Poultry Parts Skinner: 720 M-P-S Automatic Gizzard Feeding System: 7683 Crop Puller: 7686 Neck Puller: 7635 Counter Rotary Picker: 76-100 Halving Machine: 6500 Leg Processor: 7698 Front Half Cut-Up Machine: 7697 Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.) Automatic Poultry Stunner: 7699 Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.) Automatic Gizzard Spitter: 730 Automatic Crop Puller: 7686-180 Neck Breaker: 401-180 Chicken Sorter: CS, NS Scalder: 7500 Automatic Vent Cleaner: AVC-1287 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use). CENTRAL MARKETING, INC. LAKEWOOD, COLORADO Wiener Grill Scoring Machine: CM-3
<u>THE CARDWELL MACHINE CO.</u> RICHMOND, VIRGINIA Vib-O-Vey Conveyor: VC-1472-1 Screening Conveyor: SC-283		
<u>CARNITECH A/S</u> (KOPPENS INDUSTRIES) STONE MOUNTAIN, GEORGIA Column Loader: L-..., L-..., L-...-3US	<u>CASSO-SOLAR CORPORATION</u> POMONA, NEW YORK Solar Cooking Oven	
<u>J. A. CARRIER CORPORATION</u> BURLINGTON, MASSACHUSETTS Filler Machine	<u>CAVINESS WELDING</u> SAN ANGELO, TEXAS Hide Puller: AB-30601	
<u>CURRUTHERS EQUIPMENT COMPANY</u> WARRENTON, OREGON Nu Pak Machine: "A"	<u>CCI SCALE COMPANY</u> VENTURA, CALIFORNIA S/S Scale: .CD-...., HCD-20008 "S/S" Scale: LCD-...., HCD-....	
<u>CARSON INDUSTRIES</u> LAVERNE, CALIFORNIA Combon Bin: Titan Super	<u>CEL TEC SYSTEMS, INC.</u> ATHENS, GEORGIA Chute Weigher System: 2000	
<u>W. R. CARY ENGINEERING, INC.</u> OZARK, MISSOURI Carcass Washer: 7500	<u>CENTENNIAL MACHINE COMPANY</u> GAINESVILLE, GEORGIA Neck Skin Cutter: N-C921 Automatic Oil Sac Cutter: 301 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	
<u>W. R. CARY ENGINEERING, INC.</u> SPRINGFIELD, MISSOURI Hock Blow Off Cabinet: D-2500 (Each installation must be reviewed by Slaughter Inspection Standards and Procedures Division.)	Automatic Neck Breaker: 401, 7615 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	
<u>CASA HERRERA, INC.</u> LOS ANGELES, CALIFORNIA Masa Extruder: C500-100 Corn Washer: C20100 Corn Grinder: C40100 Tortilla Oven: C70100 Cooling Conveyor: CC80000 Double Flour Tortilla Head: DFTH 60000 Tamale Extruder: XTC 500100 Double Flour Tortilla Elevator: DFTE 60500 Dough Mixer: M30100	Poultry Killing Machine: 7661 Viscera Clipper: 740M Packaging Conveyor: 7631 Deboning Conveyor: 7632 Parts Elevator: 7633 Opening Cut Machine: 301A (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	
<u>CASHIN SYSTEMS CORP.</u> HAUPPAUGE, NEW YORK Chitterling Chilling & Finishing Machine: C-300C Checkweigher: 310 Bacon Weigher: 1027 Cardboard Dispenser: 1026 Takeaway Conveyor: 312 Weigh While Convey System: 1132	Poultry Killer: 205 Poultry Line Divider: 31, 32	

SA.....36...., SA....076,	Tripe Washer: TW-1000	Gambrel Push-Off: 1194
SA.....37...., SA....177,	Hog Neck Wash & Picnic Scrubber: NWPS-1000	Belly Trimming Knife: 1192
SA....., SA....., SC.....	Lamb Carcass Washer: SW-2000	Grinder: 766
CENTURY 21 MERCURY CORP.	Brush Type Hog Polisher BT-865	Sausage Meterine Device: 1023
ENGLEWOOD, COLORADO	Hog Carcass Washer: HCW-2000	Lard Measuring Filler: 1077
Vent Cutter: Century 21	Consisting of: Hog Carcass Washer: HCW-1000, Hock/front Shank Washer: HFSW-1000	Saw: 102
CERVIN ELECTRIC COMPANY	Beef Carcass Washer: BW-3000	Hide Puller: 1141
MINNEAPOLIS, MINNESOTA	Neck Wash/Picnic Scrubber: NWPS-1000	Stomach Inspection Ring: 861
Poultry Stunner: Stun-O-Matic	Beef Carcass Prewash Cabinet: CPW-1000 (To be used with an acceptable Quality Control Program approved by Slaughter Inspection and Standards Div. Technical Services)	Viscera Separating Table: 736-A
Vent Cutter: VC	Carcass Spray Cabinet: CAS-1000	S/S Flight Conveyor Table: 844-F
CESCO MAGNETICS	Head and Tongue Spray Cabinet: HT-1000	Side Splitting Conveyor: 844-B
ROHNERT PARK, CALIFORNIA	Hog Carcass Sanitizing Spray Cabinet: HCSS-1000	Continuous Vacuumizer: 1402-C-1
S/S Magnetic Traps: 103, 104, 105, 120	Hock Blowing Assembly: HB-1000	Lard Filler: 1077, 876, 877
S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS	CHALLENGE-COOK BROTHERS, INC.	Hog Scalding Tub: 779
S/S High Pressure Magnetic Trap: 150SS	INDUSTRY, CALIFORNIA	"Anco" Cold Cut Stacker: 834
S/S Magnetic Plate: "Sanitary"	Vacuum Meat Tumbler: MP-10	"Anco" Cold Cut Slicer: 832-S, 832-MS, 1432
S/S Magnetic Traps: "Magtrap" 105	Vacuum Meat Tumbler: MP-5	Fat Wash Box: 21
C. E. INVALCO	Vat Dumper: LD-20	Hog Neck Washer: 786
TULSA, OKLAHOMA	Vacuum Meat Tumbler: MP-3, MM-..	Tripe Umbrella: 45
Flowmeter: WS5....., WE5.....	Loading Chute: LC-3	Shoulder Cutter: 560
Sanitary Level Probes: D Series, B07-J	Loading Device: LD-22, LD-1	Beef Viscera Table: 1059 (Sanitized with 180 F. water.)
C & F PACKING COMPANY	CHAMPION MACHINERY COMPANY	Small Stock Viscera Table: 17/94/850 (Sanitized with 180 F. water.)
CHICAGO, ILLINOIS	JOLIET, ILLINOIS	Bacon Packing System: 828
Cryo-Compressed Extruder: BJ-100	Duo-Flex Mixers: 200DA, 300DA	Hog Cutting Conveyor: 842
C & G METAL PRODUCTS MFG. CO.	Mixer: ".", 140	Belly Roller: 787
CHICAGO, ILLINOIS	Slow Speed Dough Mixer: ".", "..", 140	Sausage Table: 277
Ox-Tail Washer	S/S Slow Speed Dough Mixer: ".", "..", 140	Paunch Tables: 981, 982
CGZ ALIMEC SPA	Semi High Speed Dough Mixer: ".", "..", 140	Side Splitter Table & Pedestal: 797
PARMA, ITALY	S/S Semi High Speed Dough Mixer: ".", "..", 140	Hog Head Conveyor: 851
Ham Press: PEC/2SF	JOHN CHATILLON & SONS	Slicer: 827-C, 827-E, 827 MS
Desalter Machine: PA/5TS	KEW GARDENS, NEW YORK	Cattle Jaw Puller: 480
CHACE LEATHER PRODUCTS	Hanging Scale: ..28ASDD-PL, 24ASDD-PL	Hog & Sheep Head Splitter: 562
FALL RIVER, MASSACHUSETTS	Bench Platform Scale:	Cattle Dehorner: 980
Belts (Food Contact): Betalon T07, T10, TT12, TT25, 2T25, 3T30, T 13/B, TT 18, T04	BP..-PL..T-SS, BP.....T-SC, BP..-PL...DT-SS, BP..-PL...DT-SC, all w/Stand Model BPMS	"Pneu-Draulic" Head Splitter: 1093
Belt (Packaged Product): Betalon T05	S/S Table Top Scales: "Favorite"	Hog Jaw Puller: 22
CHAD COMPANY INCORPORATED	CHERRY-BURRELL ANCO/VOTATOR DIVISION	Pickle Injector (Bone-In): 1096
LENEXA, KANSAS	LOUISVILLE, KENTUCKY	Hog Stomach Slimer: 860
Beef Carcass Prewash Cabinet: CPW-1000	(FORMERLY) CHEMETRON PROCESS EQUIPMENT, CHEMETRON FOOD EQUIPMENT, ALLBRIGHT-NELL CO.)	Heart Slasher: 1185
Final Carcass Rinse: NW-1000-1	Continuous Frank System: 1400	Continuous Vacuumizer: 1402-C
Beef Head Washer: HW1000-1, HW-1000-2	Head Flush Cabinet: Rotary, 731	Bacon Forming Press: 1111-S, 1111-AS, 1211
High Pressure Hock Washer: HPHW-2000	Bacon Slicer: 827, 827-S, 827-CS	Hog Dehairing Machine: 904, 905, 906
Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000	Pickle Injector: 991-B, 991-H, 992-E, 992-F, 1191-B	Rotary Meat Cutter: 635-A
Hog Neck Washer: NW-1000	Hog Viscera Inspection Table: 736, 17-A (Sanitized with 180 F. water.)	Offal Washer: 971
S/S Smokehouse Trees: Single Post 1, Double Post 2	Stationary Small Stock Inspection Table: 588	Perforated Top S/S Tables: 1273, 1274
Picnic Scrubber: PS-750, PS-1000	Gambrel Cord Cutter: 594	S/S Top Tables: 1264, 1271, 1272
Hog Carcass Washer: HCW-1000		S/S Tables (Portable): 1275
Hock & Front Shank Washer: HFSW-100		Tables: 844-D, 728-A, 728-B, 1271-A, 1271-B, 1267, 1273, 1265
Foot Scrubber: FS-1000		Screw Conveyor: 1081E
Beef Foot Washer: BFW-1000		S/S Smokehouse Tree: 422-S
(Back up person required for inspection of finished feet)		Sheep Pelt Puller: 1187
		S/S Vat: 1208
		Hog Break-Up Table: 842-A
		Belly Roller: 513
		Stationary Boning Table: 751-A
		Fat Hopper w/Auger: 1295
		Hog Washer: 34
		Boning Table: 844-E, 844-F
		Conveyor: 1278, 1428, 1279, 1283
		Take-away Conveyor: 1433
		"Sepramatic" Mechanical Deboner: ANCO 1600
		Paper Dispenser: 1427
		Hog Head Workup Table: 1266
		Hog Polisher: 774
		Jowl Roller: 845
		Lard Cool Roll: 210-S

Hog Stomach Table: 735
 Gambrelling Table: 12
 S/S Trimming Conveyor: 844A
 S/S Auger Conveyor: 1282
 S/S Chill Tank: 1221
 Galvanized Chill Tank: 1222
 "ANCO" 3-Track Take Away Conveyor: 1227
 Bacon Pickle Injector, 1292-B, 1391-B.
 S/S Edible Cooker: 1500
 Bacon Press: 1411
 S/S Edible Cooker: 1500
 Slicing Systems Model "Anco" 3000
 Consisting of: Side Trim Knife: 3017, Continuous Slicer: 3027, Weight System: 3037, Cardboard Dispenser: 3047, Checkweigher: 3057, Reject Conveyor: 3067, Make Weight Conveyor: 3077
 Heat Exchanger (Scraped Surface): 3SSHE, 4SSHE, 6SSHE
 Pickle Injector: 1591-B
 Bacon Press: 1411
 Bacon Slicer: 827, 827S, 827CS
 Pressure Regulating Valves: 2612, 2612D&K

CHEMTRON PROCESS EQUIPMENT, INC.

LOUISVILLE, KENTUCKY

FORMERLY MEAT PACKERS EQUIPMENT

Ham Mold Unloader (Dual): 121
 Ham Mold Unloader (Single): 120
 Ham Former: 404, 408, 413, 414
 Stuffer (Speed-King): 103
 Rail Hoist (MEPACO): 510
 "MEPACO" Formulating Scale Conveyor: 184-A
 Loaf Mold: 807-PL, 811-SL
 Ham Mold: 813-SH
 Loaf Pan: 877
 Loaf Truck: 218
 Mixer-Blender: 170 (standard and vacuum)
 Conveyor (Screw Type): 185, 185-TA
 Loader (Screw Type): 105, 413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173, 185-1, 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112, 116, 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine: 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S.: 436
 Sausage Meat Truck: 250
 Ham Soaking Truck: 270
 Soaking Tank: 272
 Ham and Bacon Wrapping Table: 135
 Wrapping Table: 136
 Utility Table: 142
 Sausage Stuffing Table: 150
 Stuffing Table (Streamlined): 151
 Stuffing Table (Conventional): 152
 Pumping Table: 160
 Boning Table w/Cutting Boards: 155

S/S Surge Hopper: 526
 S/S Formulating Table: 179-T
 Dual Loading Forming and Stuffing Machine: 107
 Self Feeding Grinder Hopper: 525
 Surge Hopper: 524
 S/S Spice Mixer: 552
 Rotary Ham and Bacon Washer: 189
 Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P
 Loader Screw Type (Standard & Vacuum): 105
 Vacuum Stuffer: 105V

CHEMFABMATERIALS TECHNOLOGIES DIVISION
 NORTH BENNINGTON, VERMONT

Food Contact Belts: Series 400TCGF: 10, 14
 Series 100 TCGF: 3, 5, 6, 10, 11, 14, 5 Flex., 10 Conductive Series 300 TCGF: 3, 5
 Series 200TCGF: 3, 5, 6, 10, 14
 Series TCGF: 2735, 6530, 8323
 Series 100TCK: 5, 6, 8, 10
 Packaged Product: Series TCGF: 8430, 8915, 9013
 Series TCK: 1589, 1590
 Microwave Belts (Food Contact): Series TCGF-8915, TCGF-9013, TCK-1589, TCK-1590

CHEMPRENE INC. DIV. WITCO CORP.

BEACON, NEW YORK

Belts (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91
 Surface Codes-Nitrile (NBR White: 2, 3, 3A, 4, 4A, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69# (#white only))
 Nitrile (NBR) Black: SAME AS ABOVE
 Nitrile (NBR) Tan: SAME AS ABOVE
 Nitrile (NBR) Green: SAME AS ABOVE
 PVC White: SAME AS ABOVE
 PVC Black: SAME AS ABOVE
 PVC Tan: SAME AS ABOVE
 PVC/NBR White: SAME AS ABOVE
 PVC/NBR Black: SAME AS ABOVE
 PVC/NBR Tan: SAME AS ABOVE
 Butyl (IIR) White: SAME AS ABOVE
 NBR/Teflon White: 21
 NBR/Teflon Tan: 21
 NBR/Teflon Dark Tan: 21
 NBR/Teflon Light Green: 21
 PVC (TP) White: 3, 14
 PVC (TP) Tan: 3, 14
 Belts (Food Contact): CW-90-COS, CW-90-CBS, CW-120-COS, CW-120-CBS, GWH-1, GWH-2, UFB-1, UFB-2
 Belts (Fully Packaged Product): Surface Codes: 1, 5, 10, 11, 12, 13, 20, 37A, 46, 46A, 53, 57, 57A, 58, 59, 60, 62, 65
 Belts (Fully Packaged Product): CW-90-N, CW-120-N, MNG-1
 Belts (direct food contact): 9602, 9601

CHERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger): 624-L, 624-S, 648-L, 648-S, 648-DE, 672-L, 672-S, 672-DE

Super Thermutator - Swept Surface Heat Exchangers: 624-DE
 Flexflo Pumps: O-F, OH-F
 Aro-Vac Flavorizer: AVAS-SH2, AVBS-SH2, AVA, AVB, AVC, NO-BAC MODELS B, C, D&E

Air Operated Valves: Series 61, 62, 68

Air Operated Aseptic Valves: Series 91, 92, 98 (with I, Q or threaded ferrules)

Plate Heat Exchanger: EWMS, EI, EIS, ES, EUS, SXI, SXLAS

Agitator, Longsweep: l

Agitator, Paddle: 2

Agitator: 3, 4

Homogenizers (Standard Sanitary): Steller Series...

SS-....-VBR

SS-....-SGR

SS-....-TGR

Homogenizers (Aseptic): No Bac Steller Series...

No Bac SS-....VBR

No Bac SS-....SGR

No Bac SS-....TGR

High Pressure Pumps (Standard Sanitary): S3 Series...

S3 Series-....-VBR

S3 Series-....-SGR

S3 Series-....-TGR

HD6 Series 400

HD6 SS-....-VBR

HD6 SS-....-SGR

HD6 SS-....-TGR

SP2, SP3, SSP, SFP

High Pressure Pumps (Aseptic): No Bac S3 Series...

No Bac S3 SS-....VBR

No Bac S3 SS-....SGR

No Bac S3 SS-....TGR

No Bac HD6 Series 400

No Bac HD6 SS-....VBR

No Bac HD6 SS-....SGR

Thermomixer With Agitator Dual 5

Processing Vat: PV-50, PV-100

Scraper Agitator: 6

Butterfly Valve: 100-BV

Bridge and Cover Cone Bottom: EPCB

Bridge and Cover Flat Bottom: EPB, WPB

Dome Top Flat Bottom: EPD, WPD, SP

Dome Top Cone Bottom: EPC, SPC

Flexflo Pumps: 4A-F, 4A..-F, 4A....-F, 4A....-F, 4B....-F, 4B....-F, 4B....-F, 4C..-F, 4C..-F, 4C....-F,

Air Operated Valves: Series 81 and 82

Thermaflex Plate Heat Exchanger:SB

CHESTER JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782

"CJ" CookerCooler: 70

Cook Tank

Walking Beam Chiller: T, T-.....

..DS, .DQTSC, .DQTS, .DSG...QQTs, ..DLLG, .DS..., ..CKDM, .-CDM, ..-CKSM, .-CSM, ..-CKGM..., .CEM..., ..-CKEM..., .-CGM...	Single Head Filler: T-28050 Double Arm Dough Mixers: 180, 245, 360, 530 Dough Roller: DRB Pizza Dough Roller: P..R, P...L Spiral "Helix" Filler: CSF-376... Transfer Conveyor: RTC-373... Pastry Conveyor Line: RT28850 Sheeter: T-1000 Dough Extruder: CDS-40100 Pizza Topping Line: RPL-41600 (Consisting of - Disc Dispenser, Conveyor, and Sauce Dispenser) Transfer Pump: TP-342... Debossing Conveyor: RSL-372... Soft Pie Filling Machine: SPF1... Cut Off Valve: PF 4026 Meat Pie Line: RSL 46... Colform: 80 Rotary Pie Press: RSP-47	residual chlorine at point of use. S/S Conveyors: 9001, 9002, 9003, 9004, 9005 Poultry Picking Machine: LA-12-270, LA-12-271 CT Chicken Scalders: CLA-12-110 Turkey Scalders: TLA-12-110 Chicken Neck Slitter: CLA-13-330 Turkey Neck Slitter: TLA-13-330 Gizzard Processing Machine: LA-13-390 Automatic Head Remover: LA-13-130 Killing Machine: LA-12-050 Automatic Inside/Outside Final Bird Washer: LA 13-495 Automatic Opening Machine: LA 13-200 (Surface of machine contacting carcasses must be sanitized between each use with 180 F water or a solution of residual chlorine at point of use.) Automatic Poultry Cut-Up Machine: 1(LA 16-9-999) Wrap Gilet Packer: LA-13-450 Automated Lung Remover: "Linco" LA 13-485 Inside/Outside Final Turkey Washer: LA13-498 Automatic Neck Breaker: "Linco" 15-000 Automatic Cropping Machine: "Linco" 14-000 Oil Sac Cutter: COMAC-87(if used prior to inspection station, surfaces, contacting carcasses must be sanitized between each use with 180 degree F water or solution of 20 ppm residual chlorine at point of use.) Turkey and Chicken Thigh Deboner: DBM-1 Automatic Vent Cleaning Machine: 13-193 (Surfaces of machine contacting surfaces must be sanitized between each use with 180 degree F water or 20ppm residual chlorine at point of use.)
<u>CLEVELAND RANGE, LTD.</u> DOWNSVILLE, ONTARIO, CANADA Gas Cabinetized Self Generating Kettles: KGM.., KGM..., KGM..F. Direct Steam Kettles: KDL.., KDL..., KDL..F, KDP..., KDP.., KDP..F, KDP..T, KDL..T, KDL...T, KDT..T, KDT..T Direct Steam Cabinetized Kettles: KDM..T, KDM.. Direct Steam Mixer Kettles: MKDL..T, MMKDL..T, TMKDL..T, TMKDL...T, MKDT..T Self Contained (Electric) Kettles: KEP.., KEP..., KEL.., KEL.... KEL..T, KET..T, KET..T Self Contained (electric) Mixer Kettles: MKET..T, MKEL..T, MKEL..T, TMKEL..T, TMKEL...T Skillets: SET.., SEM.., SEL.., SGM.., SGL.. Metering Product Filling Station: MFS	<u>COLMATIC CORPORATION</u> LONG ISLAND CITY, NEW YORK "Maxivac/Maxipak" Vacuum Packaging Machine: B... Automatic Pickle Injector WS... Vacuum Packaging Machine: "VACUMIT"....	<u>CLIP-R-TI</u> CRESTWOOD, ILLINOIS Clip-Cutter: DK-200 Clip-Cutter: TK-100 (To be used with acceptable stand) Clipping Machine: BR-6010 Clip-R-Ti Clipping Machine: BR-6010, BR-7010
<u>C, L AND W EQUIPMENT CO.</u> THOMPSON POULTRY, INC. IOLA, KANSAS Plastic Kill Line Shackle (Natural Color): KL-1 Plastic Eviscerating Line Shackle: EV-1	<u>COLUMBIA PRODUCTS CO.</u> SANTA ANA, CALIFORNIA Meat Wash Sink	<u>CLOUD CORPORATION</u> SKOKIE, IL Pouch King: 2161...
<u>CLOUDY & BRITTON, INC.</u> MOUNTLAKE TERRACE, WASHINGTON. Take-Away Conveyor: TC-001-SS, TC-002-SS	<u>COMMERCIAL MANUFACTURING & SUPPLY CO.</u> FRESNO, CALIFORNIA Dewatering Shaker: 1841 Oscillating Feeder Conveyor: 4651 Water and Product Spreader: UW.. Dewatering Spreader Shaker: UDS.. Plastic Belt Conveyor: UBC.. Reclaim Real: UWR.. Hydro Food Pump: UHP.. Sauce Applicator: URA.. Fog Spray Belt Conveyor: UBCS.. Dispensing Shaker: UDT..	<u>COMMERCIAL FILTER CORP.</u> LEBANON, INDIANA Filter: Fulflo Fat Frying Filters: 15944-FF30A48AFB, 15950-FF30A60AFB, 15941-FF36A72AFB
<u>CLYBOURN MACHINE COMPANY</u> SKOKIE, ILLINOIS Bacon Packaging: IGP-6	<u>COMMERCIAL MANUFACTURING & SUPPLY CO.</u> FRESNO, CALIFORNIA Dewatering Shaker: 1841 Oscillating Feeder Conveyor: 4651 Water and Product Spreader: UW.. Dewatering Spreader Shaker: UDS.. Plastic Belt Conveyor: UBC.. Reclaim Real: UWR.. Hydro Food Pump: UHP.. Sauce Applicator: URA.. Fog Spray Belt Conveyor: UBCS.. Dispensing Shaker: UDT..	<u>COMMERCIAL REFRIGERATION SYSTEMS, INC.</u> DENVER, COLORADO "S/S Ice Making Machines: MF-1000 w/Ice Storage Bin: 4000
<u>COBON PLASTIC CORPORATION</u> NEWARK, NEW JERSEY Transparent Tubing: Corbin N-23, Corbovin NBR	<u>COMPRESSION POLYMERS</u> SCRANTON, PENNSYLVANIA. Cutting Board: Protect	<u>CONAWAY PROCESSING EQUIPMENT COMPANY,</u> SEAIRD, DELAWARE Pinning and Dehairing Machine 105 Automatic Eviscerator: "Linco" 13-210 (Manual positioning of viscera for inspection necessary.) Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or a solution of 20ppm
<u>COLBORNE MFG. COMPANY</u> GLENVIEW, ILLINOIS Fried Pie Machine: T-28000-K Infeed Roller Closure Conveyor: LRC-12 Turn Over Machine: T-28400 Piston Filler: PF.. Rotary Filler: F-42 Rotary Pie Machine: RO-F-LA-E Dough Portioner: ED	<u>CONFLEX PACKAGING CORPORATION</u> DOWNERS GROVE, ILLINOIS Wrapping Machine: E-250	<u>CONSOLIDATED PKG. MACHINERY</u> BUFFALO, NEW YORK Capem Line Capper: C-2-F
<u>CAROL STREAM, ILLINOIS</u> Volumetric Filler: 65 Horizontal Carton Machine: HHC-CCA	<u>CONTAINER CORP. OF AMERICA</u> CAROL STREAM, ILLINOIS Volumetric Filler: 65 Horizontal Carton Machine: HHC-CCA	<u>CONTAINER CORPORATION OF AMERICA</u> COMPOSITE CAN DIVISION ST. LOUIS, MISSOURI Nitrogen Gas Flush System CCAN-10...
<u>CEDAR GROVE, NEW JERSEY</u> Carton Sealer: 3901HA Semi-Automatic Cartoner: 40HA, 42HA	<u>CONTAINER EQUIPMENT CORP.</u> CEDAR GROVE, NEW JERSEY Carton Sealer: 3901HA Semi-Automatic Cartoner: 40HA, 42HA	

Automatic Cartoner: 45HA, 50HA, 55HA, 52HA, 57HA	COPOLYMER CORPORATION TORRANCE, CALIFORNIA Tank: Plastic	NEW BRENNEN, OHIO Vat Inverter: B
CONATHERM CORPORATION NEWBURYPORT, MASSACHUSETTS Heat Exchanger: Swept Surface H-...-H-.., H-...-N-.., H-...-S-.., H-...-F-..C, H-...-H-.., H-...-N-.., H-...-S-..	CORBETT ENTERPRISES, INC. WEST HARTFORD, CONNECTICUT Plastic Box: 48-B Plastic Lid: 48-L	C & S SALES COMPANY CINCINNATI, OHIO S/S Tilt-Top Table: PWT-AFC-79 Meat Wrapping Table: PWT-FP-25
CONTINENTAL CAN COMPANY, INC. CHICAGO, ILLINOIS Closing Machine: 402-VOC-., 728 SVC, 334-CR-..., 216VCM-., 306/372-S-1, 738-HCM-1, 312-S-1, 590-HCM, 2004, 23-DS-4, 24-DS-., 220-VDS-., 318-PDS-., 400-SVC-., 405-SVC-., 450-HCM-., 449-HCM-., 2003-RCM-., 2004-RCM-., 2006-RCM-., 304-CR-., 304-CR-R, 334-CR-R, 334-CR-P-., 336-CR-., 318 PDS-. Meat Filling Machine: 257-MFM-. "CONOFRESH" Vacuum Packaging Machine: 3000, 4000, 6000, 9000 Can Clincher: 81-C, 5-C Lift Tilt Bagger: 101 Paddle Packer: MPA (To be used with product packed in water or brine only) Capping Machine: VFLJG, VGLJG Can Closing Machine: 42DS-5 Lab. Sealing Machine: 3000	CORBITT INDUSTRIES MIAMI, FLORIDA Checkweigher Scale: SS11A	CRYOCHEM ENG. & FABRICATION, INC. BAYERTOWN, PENNSYLVANIA Tube Heat Exchanger: 3776
CONTINENTAL CARBONIC PRODUCTS, INC. BEDFORD PARK, ILLINOIS Dry Ice Crusher: CCPI-1 S/S Dry Ice Crusher: Row1	CORY ENGINEERING COMPANY SEBASTOPAL, CALIFORNIA Sanitary Hammermill (Disintegrator): M-., M-..	CRYO-CHEM INCORPORATED CARSON, CALIFORNIA Freezer: TD... Cryogenic Freezer: BF-2000
CONTINENTAL FLEXIBLE PACKAGING LOMBARD, ILLINOIS "Swissvac" Retortable Vacuum Sealing Machine: DUO...	COUNTRY PLASTICS CORP. FARMINGDALE, L.I., NEW YORK Curing Vat: Plastic	CRYO-CHEM, INC. GARDENA, CALIFORNIA Automatic Loading Conveyor: 310 & 320 Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150 CO2 Freezer: 1010C, 2150/CO2, 4150/CO2, 6150/CO2, 3150/CO2 Freezer: Tri-Dek-.... Batch Freezer: BF-300-SD Double Batch Freezer: BF-600-DD
CONTINENTAL REFRIGERATOR CORP. EXTON, PENNSYLVANIA Refrigerators: C-RNS-.S Freezers: C-FNS-.S	COZZINI MANUFACTURING CORP. CHICAGO, ILLINOIS Emulsion Mill: AR-901 Vacuumizer Feed Pump: VP-700	CRYOGENICS CORP. OF AMERICA DALLAS, TEXAS Liquid Nitrogen Freeze Tunnel: 101A-...-.
CONTRAIL ST. LOUIS, MISSOURI Red Meat Carcass Cleaner: CAPER Series - System 80, System 90	C & R CUT-UP MACHINE COMPANY CENTER, TEXAS Poultry Cut-Up Machine Turkey Back Stripper: B-3-T-I-2 Chicken Back Stripper: B-3-C-Z Turkey Single Blade Cutter: B-2-2 Poultry Cutter: N-1-2, T-B-5-2, B7W-S-2	CRYOVAC DIVISION/W.R. GRACE AND COMPANY, DUNCAN, SOUTH CAROLINA Wicketted Bag Loader: 8188 Bagging Table: 8063, 8021 Loading Table: 8064 Taped Bag Loader: 8048-A, 8055, 8056, 8074, 8057, 8086, 8096, 8096-A, 8155, 8158, 8165, 8177, 8178 Pre-Dip Unit (Single Station): 8026-A Air Blast Conveyor: 6684-A, -3, 4, 5 Roller Conveyor: 8023 Sealer-Cooler: 6345-B, 6345-A Nozzle: 8060, 8061, 8065, 8066 Rotary Pack-Off Table: 6680 Vacuum Pouch Machine: 6250-B Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-C, 6543-A, 2900, 6570-A, 6570-B, 6570-C, 6570-D, 6570-E, 8152-1, 3045, 3072C, 106, 8152, 8152-1, 3072B, 6570E-SA1, 6543C, 6570-F Boxing Station: 2950 Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200-., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44
CONTROL PROCESS, INC. WEST CHESTER, PENNSYLVANIA Conveyor: 752, 752-A "Inter-Stack" Conveyor: 250	CRESCENT METAL PRODUCTS CLEVELAND, OHIO S/S Instamatic Oven: CJ035E, 4935/34, CXO-4935-. Welded Rack: 201.... Roll-in Oven Rack: CXR-4935, CXR-4935-DA Convection Ovens: (Gas) CXO-140-SG, CXO-140-SG-P, CXO-141-F-SG CXO-141-F-SG-P, CXO-141-M-SG, CXO-141-M-SG-P, CXO-142-SG, CXO-142-SG-P (Electric) CXO-140-SE-208 CXO-140-SE-220/240 CXO-141-F-SE-208, CXO-141-F-., SE-220/240, CXO-141-M-SE-208, CXO-141-M-SE-220/240, CXO-142-SE-208, CXO-142-SE-110/120, CXO-142-SE-220/240, CXO-142-SE-T-208, CXO-142-SE-T-110/120, CXO-142-SE-T-220/240 Gas Fired Instamatic Convection Oven: CXO-4935-GA	Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-., AC8210-111, AC8210-112 Bins: BA, 2959 Bag Rack: RA, 8022 Boning Conveyor: 2937 Bone Conveyor: 2946 Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA
COOKSHACK PONCA CITY, OKLAHOMA S/S Smoke Oven: 302, 202, 308, 206 Cooker/Smoker: 402	CROWN CONTROLS CORP.	

Boning Table: CD, 2940
 Cutting Table: 10051, 10054, 10133
 Shrink Tank, Ventilated: 6520-A
 Pre-Dip Tank: BB-2914-6
 Wrapping Machine: 2980
 Bag Loading Chute: 6659-A
 Sealer-Cooler: 6345-A, 3069C
 Vacuumizing & Clipping Machine: 8100, 8101, 8102
 2-Station Taped Bag Loader: 8099
 Rotary Stacking & Bagging Table: 8098
 Slat Conveyor: 8097
 Vacuum Skin Packaging Machine: 8081
 Rotary Vacuum Chamber and Closing Machine: 8300, 8310
 Bag Loader: 8128, 8136, 8301
 "Cap-Kold" Package Chiller: 8127
 Fill Station: 8125
 Trough Conveyor: 8126
 Powered Bag Loader: 8124
 Belted Bag Loader: 8129
 Meat Loading Horn: 6675
 Automatic Infeed System: 8250
 Rotary Chamber Vacuum Packing Machine: 8310-..., 8600-..., 8610-..
 Automatic Bag Loading Machine: 8302A-..
 Rotary Vacuum Chamber and Closing Machine: 8300B-..E and 8300-..
 Bag Loader: 8170
 Rotary Vacuum Chamber Closing Machine: 8300-..., 8300B-..., 8300B-..E, 8300B-..V, 8300-..E-1, 8300B-..CS, 8300-24
 Stretch Wrap Machine: 2132
 Sealer Cooler: 3069D
 Automatic Dual Filling Station: 8143
 Vertical Form, Fill, Seal Machine: 1005A
 Rotary Vacuum Chamber Packaging Machine: 8620-..
 Taped Bag Loader: 8155-1, 8155-2
 Ham Mold Unloader: 8149
 Belted Bag Loader: 8306
 Filling and Sealing Machine: FF-160-11
 Sealer/Cooler: 3069F, 3087
 FRM Stuffer Bag Loader: 8168
 Vertical Rotary Chamber Vacuum Packaging Machine: 8150
 Conveyor: PL-1, SL-1
 Rotary Chamber Vacuum Packaging Machine: 8610-..T
 Vertical Form Fill Machines: 2000-..
 Hot Water Shrink Tunnel: 6570-BFT
 Stretch Wrap Machine: 2132-B
 Rotary Vacuum Packaging Machine: 8610-..T, 8610T-..., 8610T-..E, 8610T-..H
 Vertical, Form, Seal Machine: 2000A-..
 Hot Water Shrink Tunnel: 8152-1-..
 Taped Bag Loader: 8178-1, 8178-2

CRYSTAL TIPS INCE PRODUCTS

SMYMA, DELAWARE
 Flake Ice Machine: F-..S..., FAS-149, FAS-229, FWS-149, FWS-229
 Ice Storage Bin: B-..S...

CUMMING POULTRY MACHINERY
CUMMING GEORGIA

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED
BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

D.C. CURTIS, LtdARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50, V-100 (Water is not to be recycled in these models.)

S/S Water Powered Stuffers w/water

Recirculating Units: V-50 W/xS

Recirculating Unit: V-100 W/xS

Recirculating Unit (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operation.)

CURWOOD, INC.NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300, 220 R

Wrapping Machine: "custom" RT-2000

In Feed Conveyor: 614BC, 6-14YBC

Automatic Loader Conveyor: 6-14AL

Flex-Vac Mark 10 Packaging Machine: MK-X-..

Flex-Vac Wheel Packaging Machine: 6-12-..., 6-16-..., 6-18....

Flex-Vac Flat Bed Packaging Machine: 6-14-..., 6-14-Y..., 6-14D.., FL-120.., F-180..

Flex-Vac Packaging Machine: TP...

Flex-Vac Vacuum Packaging Machine: S-50

Flex-Vac High Speed Wheel Packaging Machine: 6-18HS....

Flex-Vac Conveyor: TR-5

Flexible Packaging Machine: Pioneer

Flexible Packaging Machine: Pioneer MR-430, Pioneer Junior

Flexible Packaging Machine: "Royal Vac: 400

CUSTOM FABRICATORS, INC.WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400

CUSTOM METALCRAFT, INC.SPRINGFIELD, MISSOURI

Load Lifter: H2-.

Lift and Pivot Dumper: LP

Truck Dumper: EDB

Conveyor: BC-....

Screw Feed Conveyor: SC-...

Storage Bin with Auger: HWA

Conveyor: BCS-....

Double Bowl Ribbon Blender: DRB

Lift Buggy: MB

Wire Belt Conveyor: WBC-....

Frozen Block Lifter: BL

Drag Chain: CL

Single Bowl Ribbon Blender: SRB

Tub Truck: UT

Power Feed Vertical Screw

Conveyor: PFVS

Spray Dryer: FBSD

Incline Conveyor: PBC

Stacking Chill Tank w/Cover: CTS-...

Chill Tank: CTC-...

Combo Lift Table: LT

Filler Conveyor: FC

Jacketed Cooker: SJC

Metal Belt Conveyor: ABC

CUSTOM SALES CO.CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.SANTA ROSA, CALIFORNIA

Double Agitator Blender: CDB-....

Screw Conveyor: CSC-....

S/S CO2 Blender Cover: C-362

Continuous Cooker: CCS-....-W

Single Agitator Blender: CSB-....

Conveyor: CBC-....

Vat Dumpers: CVD-..., CVD-....HL

Tumble Blender: CTB-....

Thermal Processor: CTP-....

Surge Hopper: CSH-..., CSH-....A

CUTLER INDUSTRIESNILES, IL

Revolving Tray Oven: NY-...., KY-....

C. V. I. CORPORATIONHOUSTON, TEXAS

Liquid Air Freezing

C. V. P. SYSTEMS, INC.LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40, A-100, A-200

Vacuum Gas Packaging Machine: A-300

CYANAMID AUSTRALIA PTY. LIMITEDHURSTVILLE N.S.W., AUSTRALIA

Serosa Splitting Maching: Mark-6

CYCLO THERM NATIONAL EQUIPMENTCOMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.ANNAPOLIS, MARYLAND

Plastic Belts (For direct product contact.): PBC-14, PBC-8

D&D MFG. CO., INC.HOLLY SPRINGS, GEORGIA

Conveyor: DD-184

Poultry Cutup Saw: DD186

Poultry Shackle: DD-88

DAIRY AND CREAMERY EQUIP. CO.KANSAS CITY, MISSOURI

Ham Pumping Table: HP-3060

Sausage Stuffing Tables: S-....

Wrapping Tables: W-.....	<u>DANIEL/REESE, INC.</u> ROWLETT, TEXAS Pork Skin Popper: 101 Pork Skin Tumbler: 102	<u>DCA EQUIPMENT DIVISION</u> JESSUP, MARYLAND Extruder: MO104-.... Breader: M-12
Pluck Trim Table: PT-3		
Dump Bottom Buckets: DB-...		
Tripe Scalder, Scraper, & Washer: TSW-..		
<u>DAIRY CRAFT INC.</u> ST. CLOUD, MINNESOTA Holding Tank: w/Dome Top Mix-N-Blend Tank: w/Dome Top, w/Flat Top	<u>DAPEC</u> CANTON, GEORGIA Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042 (surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or 20 ppm residual chlorine at point of use). Mark IV Automatic Eviscerator Mark V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use). Inside/Outside Final Bird Washer: Mark II Gizzard Harvester: Mark I Leg Processor: LP-1 Gizzard Defatting Machine: NGW-IC Automatic Opening Machine: Mark III (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use). Automatic Parts Machine: APM-22 Automatic Cut-up Machine: APM-22 Picking Machine: NP Saddle-Cut Machine: PSCH-HM-1-0 Automatic Wing Portioning Machine: Model WM-6000 Automatic Neck Breaker: Mark 16 Automatic Breast Fillet Machine: 1200, 1201 S/S Poultry Scalder: PSHE-4200 Giblet Wrap Machine: SYS-3 Automatic Lung Extractor: 1400 Thigh Deboner: FA-34000 Gizzard Harvester: SHGH Saddle Cutter: CCBS Tail Cutter: CCTC Thigh & Drum Stick Cutter: CCTD Halving Machine: CCHM Pre-Cut Device: CCPC Wing Cutter: CCWC Automatic Poultry Cut-Up Machine: 1500 Gizzard Peeler Station: DPS Thigh Deboner: MD-80, MD-40	<u>JIMMY DEAN TECHNICAL SERVICES</u> OSCEOLA, IOWA Eviscerators Moving Platform: 2126-....
<u>DAKE CORPORATION</u> GRAND HAVEN, MICHIGAN Trayvavor: 54-... Transfer Pump: 58-030 Piston Filler 60-040		<u>OLIVER M. DEAN & SONS, INC.</u> SHREWSBURY, MASSACHUSETTS Manton-Gaulin Homogenizer: 300-SE
<u>DALE SERVICE GROUP</u> JOLIET, ILLINOIS Cuber Perforator: MC-27		
<u>DAMROW BROS. COMPANY</u> FOND du LAC, WISCONSIN S/S Cooker: Steam Jacketed Screw Conveyor: CS-30 Extruder: Ext-E-906 Single Auger Steam Cooker: 54.. Dual Auger Steam Cooker: 54.. Dual Auger Feeder: 53..		<u>DEAN INDUSTRIES</u> CULVER CITY, CALIFORNIA S/S Cooker: 1818G Marathon Cooker: 35/40 G
<u>DANA CORPORATION</u> TOLEDO, OHIO Conveyor Belts (Food Contact): Boston-Packers FDA, Versabilt FDA, Boston Rubber 8-oz., Boston Buna-N 14-1., Foodcron White & Tan FDA, Sanicron FDA White, 2 & 3 ply: 58-9563-09, -13, -14, -15 Light Tan, 2 ply: 58-9563-10 Dark Tan, 2 3 ply: 58-9564-08, -09, -10, -11 Aqaurius-White I,II,III,IV. Tan I,II,III,IV, Green Libra-White I,II,III,IV. Tan I,II,III,IV, Green Leo -White I, Tan I, Black I. Conveyor Belt (Packaged Product Only): Duralift FDA, Roughtop FDA Gemini-White I,II,III. Black I,II Taurus-Tan I,I I. Black III,IV,V. Brown VI Scorpio-Tan I,II,III. Black IV,V		<u>DEDANSKE MEJERIERS</u> KOLDING, DENMARK S/S Tumbler: Meat
<u>C. R. DANIELS, INC.</u> ELLICOTT CITY, MARYLAND Belts (Food Contact): 74801 Ezekleen 60-153HC, Teflon Superkleen 60-TSK92H Belts (Fully Packaged Product): White Waffle Top 60-WT 152N White Incline 60-TW93D Poly Truck w/Sanitary Drain: 511300 Series Poly Truck Lid: 51-125-.. Pallet Tub w/Lid & Drain: 51-2030		<u>DE FRANCISCI MACHINE CORP.</u> BROOKLYN, NEW YORK Demaco Press: 500-S, LAB-2 Extruder: S-2500 Ravioli Former: S-12 Pasta Can Filler: CM-1 Dough Skin Processor: C-600 Tortellini Machine: DF-9, 8..SS Sanitary Dough Sheeter: SDS-1 Dough Sheeter: CRS-..., CR-... Sanitary Pasta Press: S-...., FP-....
<u>DANIELS MILTONA LOCKER</u> MILTONA, MINNESOTA Tumbler: AR-500, AR-1000 Tumbler Meat Massagers: AR300, AR300/V, AR500/V	<u>J. H. DAY COMPANY</u> CINCINNATI, OHIO Sanitary Double Arm Mixer: SM & SMJ Sanitary Ribbon Blender: SM & SMJ Mixers: ST-SPDM-..., SHT-SPDM-...	<u>DE FRANCISCI MACHINE CORP.</u> RIDGEWOOD, NEW YORK Mixing System: MX-2000, MX-.... Noodle Cutter: FNC-24 (FNC-...) Mixer: T-3000 (T-....)
	<u>DAYCO PRODUCT INCORPORATED</u> DAYTON, OHIO Food Handling Hose: 7379 S/S Couplings: 7674, 7676	<u>DEIDEN INDUSTRIES, LTD</u> BROOKLYN, NEW YORK S/S Conveyor: DI-....
	<u>DAVE DODGE SERVICE</u> COTTAGE GROVE, OREGON Poultry Tail Cutter: TC1	<u>C. L. DE JERSEY</u> VICTORIA, AUSTRALIA Automatic Pancake Machine: PCF-150 Automatic Waffle Machine: WCS-3000
		<u>DELANO CONVEYOR & EQUIPMENT CO.</u> HILLSIDE, ILLINOIS Meat Former: KD19
		<u>DELAVAL SEPARATOR COMPANY</u> POUGHKEEPSIE, NEW YORK Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45 Fund-A-Filter: Precoat A Surge Tank: S-.... CVT Inducer Pump GC Fast Clamp Fittings Vacu-Therm: 800 Plate Heat Exchanger: P141-HB Triple-Tube Heat Exchanger Decanter, Centrifuge: SNX-... Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-...
		<u>DELEON HAM</u> DALLAS, TEXAS Ham Slicer: 1

DELFORD DIVISION VACUUMATIC NORTH AMERICA, INC., HICKSVILLE, NEW YORK
"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE
MACON, GEORGIA
Gizzard Inspection Table: 48
Water Changer and Transporter: 200
Gizzard Table with Saw: 100

DELTEC, INC.
BATAVIA, OHIO
Ultimate Ham Press: A-....., B-....., C-....., D-....., R-.....
Power Draw Down Press: D-8-4045-A

DEMAREST MACHINES INC.
FT. WASHINGTON, NEW YORK
Rotary Sausage Separator: S-2
Hopper, Conveyor: C-1

DEPA GMBH
DUSSELDORF, W. GERMANY
Pumps: DL-...-SL

DESIGN + PROCESS ENG. COMPANY
WALTHAM, MASSACHUSETTS
Deep Fat Fryer: F-10, F-10/16
Verti-Stack Freezer:
VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.
AUBURN, WASHINGTON
Automatic Portion Cutting Machine:
245

DESIGN SYSTEMS, INCL
SEATTLE, WASHINGTON
Automatic Portion Cutting Machine:
245P

DESPATCH INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Oven: Revers-A-Flow
Baker Boy Reel Type Oven: 25-5-94,
BB-.....
Revers-A-Flow Oven: BTC 3-15
S/S Oven Rack Trucks: DOJ-B, DOJ-S
Microwave Oven (Batch Type):
SMA-2-40

DESTRON TECHNOLOGIES, INC.
MARKHAM ONT. CANADA
Pork Garder: PG-100

DETECTO SCALES, INC.
WEBB CITY, MISSOURI
Bench Scale: 45D-DA
Detecto Scale: QU-....
Checkweigher Scale: 102
Scale: PC-.., PX-6, AP
S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON
SOMERVILLE, NEW JERSEY
Packaging Machine Linker: Z
Sausage Linker: Z-16
Link Separator: 1

DEWIRED INTERNATIONAL, INC.

SAN ANTONIO, TEXAS
Casing Tubing Machine: 1
FRIEDR. DICK GmbH
ESSLINGEN, WEST GERMANY
Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.
KING OF PRUSSIA, PENNSYLVANIA
Belts (Food Contact) White, PU
Cixylon Rapptex: 60/1-0-02,
120/2-0-02
White, PVC Dixylon Rapptex:
60/1-0+05, 120/2-0+05,
120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION
AUBURN, ILLINOIS
Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION
CORONA, NEW YORK
Multi-Pasta Laminator: DPM-78
Manicotti/Cannelloni Indexer:
DPM-76
Pasta Indexer: DMP-1-78
Cryogenic Freezer Tunnel: DMCT
01-00
Inspection Conveyor: DMT 76
Continuous Quencher/Cooler: DMQ 82
Egg Roll Machine: ERM 1
Multi-Pasta Laminator/Ravioli
Machine: DLM 76
Tortellini Machine: TMP\600-9P,
TMP-600-12P, 400-6P
Valve: DMV-82
Continuous Filler: CF 01
Continuous Blancher/Cooker: DMB-82
S/S Continuous Filler: DPM-81
S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.
OMAHA, NEBRASKA
Aitch Bone Cutter: 584
Head Tongue Inspection Carousel:
D-10
Head Flush Carousel: D-76
Rail Inspection Carousel: D-9
Hide Puller Carousel: D-52273
Saw Carousel: D-10576
Viscera Inspection Carousel: D3-263
Offal Pans: D-42175
Paunch Table: D-7276
Pluck Table: D-12773

DIVERSIFIED IMPORTS
LAKEWOOD, NEW JERSEY
Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.
GUNTERSVILLE, ALABAMA
Grinder: "Autio" 1110
Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS
HENDERSONVILLE, TENNESSEE
Cone Deboner: DLF-100-...F

DIXON TOOL AND ENGINEERING, INC.
BUFF CITY, TENNESSEE
Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN

INDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084
"Mustang" Wrapper: 084
Wrapping Machine: 082H...
Horizontal Wrapping Machine:
"Doboy" Super Mustang

THURSTON DODD WELDING SHOP, INC.

LULA, GEORGIA
Giblet Chiller: 36-A
Bird Unloader: 38, BU-41
Picking Shackle: M-22
Cut-up Shackle: T-40
Shackle Kickout: B-19
Foot Unloader: A-460
Rehang Conveyor: T-55
Cut-up Conveyor: M-55
Vibrating Conveyor: D-77
Halving Machine: 750
BeH Conveyor: D-55
S/S Windmill Chiller Unloader:
W-200
Drain Conveyor: D-83
Parts Conveyor: P.C.-84
Tail cutter: TC-3980 (If used
prior to USDA inspection
station, surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual
chlorine at point of use.)
Cut-Up Saw: CU-185
Bagging Machine: BM-587
Neck Skin Cutter: NC-387
Picking Machine: PM-189

DODGE INDUSTRIES

HOOSICK FALLS, NEW YORK
Belt (Food Contact): Fluorglas

TED DODGE SERVICE
OAKDALE, CALIFORNIA

S/S Turkey Eviscerating Shackle:
VAS-J
Turkey Shackle: SM
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.
CEDAR FALLS, IOWA
Conveyor: DCSC-1-....

C. DOERING AND SON, INC.
CHICAGO, ILLINOIS
Cheese Cutter: LCC, BCCS
Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.
CLEAR LAKE, MINNESOTA

Oil Gland Cutter: OGC-1
Neck Breaker: DNB-2
Hand Activated Hand Wash Valve (Use
with proper pressure regulator on
water supply line): DWM-38

DOHM & NELKE INC.

ST. LOUIS, MISSOURI
Bacon Press (Standard): Dan-D
Bacon Press (Automatic): Dan-D
Slice Master Attachment for
Hydraulic Bacon Slicer
Extrusion Master: MPD, PSD, E-12
Semi-Automatic Bacon Press 204-S

<u>DOLAV USA</u> <u>EDINA, MINNESOTA</u> Plastic Bins w/drain: "Box Pal" 800A, 1000A, 1120A & 1200A Perforated Plastic Bin (for packaged product only): Box Pal 1000	<u>D2253</u> Belts (Food Contact): D2231, D2232, D2233, D3332, & D4432	<u>Cleated Belt "Vannerflex" (Food Contact)</u>
<u>JAMES DOLE CORPORATION</u> <u>REDWOOD CITY, CALIFORNIA</u> Wiener Peeler: Mark I	<u>F. R. DRAKE COMPANY</u> <u>AFTON, VIRGINIA</u> Frankfurter Loader: 8200 Series Consisting of: Supply Conveyor BM-267-F, Collator: BM-000-9-F, Inspection Conveyor: BM-0006-F, Delivery Head: BM-265-F Delivery Head: BM-265-G	<u>DURACO PRODUCTS, INC.</u> <u>HOPKINSVILLE, KENTUCKY</u> Utility Bin: 5260 Utility Bin Lid: 5261 Ice Pack Box: PP-301 Ice Pack Box Lid: PP-302 Chill Pack Box: PP-201 Chill Pack Box Lid: PP-202
<u>P. DOMINIONI</u> <u>COMO, ITALY</u> Sheater-Kneader: A250/500, A..../...	<u>DREW & CO.</u> <u>MINNEAPOLIS, MINNESOTA</u> Conveyor: 72-1121	<u>LUCIEN DURAND</u> <u>BAIX, FRANCE</u> Automatic Hog Carcass Splitter: 60..
<u>DONTECH, INC.</u> <u>GILBERTS, ILLINOIS</u> S/S Rotary Drum Strainer: S-RDS..., S-RDS...., S-RDS.... In-Line Filter System: IFL-X-X-XX Roto Filter: S-RF-XX-XX	<u>KARL DROWATZKY</u> <u>WICHITA, KANSAS</u> "Lightning" Adjustable S/S Smokehouse Tree: 101	<u>THE DURIORN COMPANY, INC.</u> <u>MARYLAND HEIGHTS, MOSSIQU</u> Fry, Oil Filter: ..-DHC-...
<u>DORAN SCALES, INC.</u> <u>BATAVIA, ILLINOIS</u> Scale: 41..., 41...., 41..../..., 41..../..., 41..../...; DSP41..., DSP41..., DSP41..., DSP41..../..., DSP41..../..., DSP41..../..., DSP41..../..., DSP41..../..., DSP..../..., DSP..../...; 7..., 7.... 8..., 8....M, APS...., APS..../..S, APS-..../..., APS-..../...	<u>DRY-ICE, INC.</u> <u>HINSDALE, ILLINOIS</u> Dry Ice Storage Container: DISL-12	<u>DYNA-VEYOR, INC.</u> <u>CRANFORD, NEW JERSEY</u> Plastic Conveyor Chain (Product Contact): Series 882, 882 TAB, 880
	<u>DRYING SYSTEMS INC.</u> <u>MORTON GROVE, ILLINOIS</u> Ovens: 12682, CO 4153 Smokehouse: SH 4153	- E -
	<u>DRYPOLL, INC</u> <u>FLUSHING, NY</u> Conveyorized Oven: 8112-87	<u>EAGLE BELTING COMPANY</u> <u>DES PLAINES, ILLINOIS</u> Eagle Urethane Belting (Food contact--for use below 150 F.): Orange
	<u>DUBUQUE STEEL PRODUCTS COMPANY</u> <u>DUBUQUE, IOWA</u> Tinned, or Galvanized, or S/S Tub: #1, #2, #3, #4, #5, #6 Galvanized Dolly: 1 & 2 Tinned Drum, Galvanized Drum, S/S Drum: #2, #2-AP, #3, #3H Tinned Drum, Galvanized Drum: 2-P, #2-A, #3-P Galvanized Drum: #3-AP Galvanized or Tinned Truck: #10, #12, #18, #20, #14, #48, #25, #26 S/S Truck: 1018, 1016, 1218, 1216, 1818, 1816, 2018, 2016, 1418, 1416, 4818, 4816, 2516 Portable Offal Rack Galvanized: 112, 107	<u>EAGLE MACHINERY CO., LTD.</u> <u>OAKLAND, CALIFORNIA</u> Automatic Net Weight Scales: 2300 Series, 2300S Series Net Weight and Filling Machine: CV-2400 Scale: Net Weight Filler: CV-2500, Rotary Filler: RF-2000 Vertical Form/Fill/Seal Machine: TWU22
	<u>DOUCETTE INDUSTRIES, INC.</u> <u>YORK, PENNSYLVANIA</u> Heat Exchangers: CADS, CACS	<u>EASTMONT-KENMAK, INC.</u> <u>PORTLAND, OREGON</u> Smokehouse: 380 Liquid Smoke Cabinet: 4900
<u>DOUGHNUT CORP. OF AMERICA</u> <u>ELLICOTT CITY, MARYLAND</u> Breading Machine: M-12		
<u>DOVER CORP.</u> <u>PORTEAGE, MICHIGAN</u> Multiplex Filter w/S/S Sanitary Fittings and Valves: 200 Series	<u>DUPEY EQUIPMENT CO.</u> <u>WEST DES MOINES, IOWA</u> Vacuum Tumbling Machine: AM-50	<u>ECONOCORP INCORPORATED</u> <u>RANDOLPH, MASSACHUSETTS</u> Econoseal: E-System Spartan Cartoner: 1-....
<u>DOVER PRODUCTS INC.</u> <u>SHELBYVILLE, KENTUCKY</u> Belly Width Trimmer: 500 Continous Vacuumizer: 1402-C-1	<u>DUPONT CANADA, INC.</u> <u>WHITBY, ONTARIO, CANADA</u> Vertical Form, Fill, & Seal Pouch Machine, Pre Pac: IS-3	<u>EDMAR ENTERPRISES</u> <u>COLUMBUS, OHIO</u> Protein Extractor: SS
<u>DOYLE & ROTH MFG. CO.</u> <u>NEW YORK, NEW YORK</u> Heat Exchanger: SDLL.....-H SDLLS.....-H	<u>E.I. DUPONT DE NEMOURS & CO.</u> <u>WILMINGTON, DELAWARE</u> Freon Freezer: C1B-55, SSF-82	<u>EDMUND'S MACHINE CO.</u> <u>SAN ANTONIO, TEXAS</u> Swept Surface Heat Exchanger: 3348 Series 300
<u>D.R. INDUSTRIES</u> <u>MISSISSAUGA, ONTARIO, CANADA</u> Hy-Tek 2\Ply Belting: (Food Contact) White C/C, White C/FB, Hy-White C/FB Belts (Packaged Product Only): D1132, D2261, D2262, D2252,	<u>THE DUPPS CO.</u> <u>GERMANTOWN, OHIO</u> Hog Dehairer: 75, 75-2, 76, 150	<u>EDT CORPORATION</u> <u>VANCOUVER, WASHINGTON</u> Conveyor: TC-... Sorting and Timing Conveyor: SC-...
	<u>DURA-BELTING CO., INC.</u> <u>BERKELEY, CALIFORNIA</u> Belt (Edges sealed w/chemically acceptable compound): 415-T2	<u>G.F. EMTEX</u>

CHELSEA, MINNESOTA
Cutting Board: No. 1

EKCO CONTAINERS INC.
WHEELING, ILLINOIS
Platter: D-1826 Dolly

EKCO PRODUCTS, INC.
CHICAGO, ILLINOIS
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.
ELMONTE, CALIFORNIA
Corn Tortilla Oven: 27-120
Cooling Conveyor: 5TCCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): IB-2000
Oven: EO-....
Enchilada Folder: EF-
Burrito Makeup Conveyor: BMC-....
Corn Soak Tank: ST-
Counter-Stacker: TCS-
Barrel Corn Washer: CWB-
Corn Pump CTP-....
Corn and Water Separator CWS-....
Filling Conveyor EFC-....
Four Way Split Conveyor STSC-....
Gooseneck Masa Feeder MFG-....
Filling Conveyor STSC-....
Single Tier Cooling Conveyor
STCC-....

ELECTRO-MECH SCALE CORPORATION
ALSIK, ILLINOIS
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS
GAINESVILLE, GEORGIA
Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.
SANTA ROSA, CALIFORNIA
S/S Bench Scales: LC....SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
S/S Tripe Calder: SSTS-
Viscera Separating Table w/Tripe
Rinse. (Pedal operated control
must be provided for the umbrella
rinse and overhead spray nozzle)
:3

ELMAR INDUSTRIES
DEPEW, NY
Filler Machine: RPE-....

EMC ENGLER USA CORP.
PORT HURON, MICHIGAN
Volumetric Filler: D2/., D2/...
D2/..S

EME-ENGLER-USA CORPORATION
PORT HURON, MICHIGAN
Vacuum Filling Machine: V-.,
V-..

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
S/S Platform Scales W/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....

EMI INCORPORATED
CLINTON, CT
Rotostat Hi Shear Mixer: X-., X-.,
XP-., XP-..
Mixer: SRH, SRA

EMME
PHOENIX, ARIZONA
Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENERSYST, INC.
DALLAS, TEXAS
Cryojet Modules: CJ-2
Jet Sweep Oven: C-....-....
Continuous Oven: C-11A-....-....

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
Giblet Water Separator: EPS-WS-19
Poultry Bagging Unit: EPS-BU-70
Poultry Cutter: EPS-PC-71
Poultry Cutter Stand: EPS-ST-72
Reclaim Station with Chlorinator:
EPS-RS-17
Neck Skin Cutter: EPS-3000
One Belt Cut-up Table: 1010

ENGINEERED SYSTEMS & PRODUCTS, INC.
RICHMOND, VIRGINIA
Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.
DALLAS, TEXAS
Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Workup Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection Table:
431
Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Shelf Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging Cage:
359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 5295
Galvanized Paunch Truck with S/S
Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSIK, ILLINOIS
Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK,
INC. PORTLAND, OREGON
Dryers: CHU2E, CHU1E
Smokehouse "Enviro-Pak": CVU-..E,
CVU-..E, CG-....G, CG-....E

Cabinet Ovens: CG-....E, CG-....G,
CVU-....E, CVU-....E, CVU-....G,
CHU-....E, CHU-....E, CHU-....G,
CVU-..E, CVU-..G, CVU-..G
Oven/Dryer: CHU-..E, CHU-..G,
CVU-...E

E-QUIP EQUIPMENT MANUFACTURING CORP.
CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,
RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794
Conveyor: 230
Sear Machine: 270
S/S Applicator: 279
Slasher: 900
Dual Shaft Paddle Vacuum Mixer: 308
Dual Shaft Paddle Mixer: 307
Spiral Conveyor: 210
Dual Spiral Conveyor: 211
Dumping Paddle/Ribbon Mixer w/Quick
Disassemble Dual Rotation
Assembly: 310
Intralox Conveyor: 129
Pig Foot Splitter: 901
Wash Sanitizer: 651

ERIEZ MAGNETICS

ERIE, PENNSYLVANIA
Magnetic Trap: SSB., U
S/S Vibratory Feeder: ..A, ..B,
...B, HS.., HD..

EROFA

PARIS, FRANCE
Battering & Breading Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH
INTERNATIONAL CORP.
NEW YORK, NEW YORK
Bagging Machines: 913, 917, MGI
Speedy

ESBELT, SA

BARCELONA, SPAIN
Belts (Food Contact): Clina-12VR,
20CF, 30CF, 07UF, 07CF, 06CF,
Clina-12CR, Clina-20CR,
Clina-30CR, Espot-20CC,
Espot-30CC, 40CC, 55CC, 81CC,
12UF, 12CF
Belting (Direct Product Contact):
"Clina" II UU

ETHICON INC.

CHICAGO, ILLINOIS
Beef Casing Splitter
Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANY

LEVITTOWN, PA
Automatic Wrapping Machine: F-820
Automatic Infeed Conveyor: AC-100
Over/Under Scales: 100-1, 240-1,
241-1, 270-1, 276-1, 910-1, 940-1,
950-1, 8000-1
Over/Under Scales (Shadograph):
4103-1, 4133-1, 4203-1
Scales: 7600-1 thru 7611-1, 7625-1
thru 7653-1

Automatic Wrapper: 830	Screw Convey: 1000	FBH SYSTEMS LA VERNE, CALIFORNIA Belt Conveyor: LBC-.. Belt Conveyor w/Waste Return: BC-.../.. Shaker Conveyor: SR/BF-.....DMB Multiple Pan Shaker Conveyor: SR/BF-.....DMB-5 Belt Conveyor: BC-.. Plastic Belt Elevator: PBE-..
EXCEL ENGINEERING, INC. RED LION, PENNSYLVANIA Interpolator-Packer: 207, 207-A Feed Dividing Conveyor: 219 Metal Detector-Infeed Conveyor: 229	FABRICON INC. PORTLAND, OREGON Cleated Belt (Food Contact): "Vannerflex", "Sidewinder" RB-1	
Bulk Carton Inverter: 228	FAB-X MEATALS, INC. ROCKY MOUNT, NORTH CAROLINA S/S Tables: M-.....25-.....1, M-.....SB-25-.....2, E-.....25-.....3, E-.....SB-25-.....4 S/S Table w/Cutting Board Tops: CTM-.....22-.....1, CTM-.....SB-22-.....2, CTE-.....22-.....3, CTE-.....SB-22-.....4	
EX-CELL-O CORP. DETROIT, MICHIGAN Carton Forming Machine: UP... (must be provided with an accepted filler) Bench Sealer: BSA Bench Sealer w/Bursa Filler: BSA-E	FAIRBANKS WEIGHING DIVISIONCOLT INDUSTRIES, INC. ST. JOHNSBURY, VERMONT Flexway Bench Dial Scale: H-42-2072, H-42-2172 Beam Scale: F-41-3013, F-41-3032, F-41-3041, F-41-3132 Portable Beam Scale: F-41-3160, F-41-3314, F-41-1000, F-41-1050, F-41-1500, F-41-1550, F-41-1600 Bench Dial Scale: F-42-2072, F-42-2073, F-42-2074, F-42-2172 Spring Dial Scale: F-45-1000, F-45-1050 Portable Dial Scale: F-42-4073, F-42-4074 Over & Under, Check/Pak Scale: H-41-88... S/S Bench/Portable Scale (w/S/S Digital Indicating Instrument: H90-7...): H70-4..., H90-3..., H70-4..., H70-..., H90-..., H90-1.. S/S Stand-Instrument Accessory: H085 S/S Electron 7 Scales: H70-..... S/S Graphic 7 Over/Under Scale: H70-5011, H70-5...)	
EXCELSIOR INDUSTRIAL CORP. FAIRVIEW, BERGEN COUNTY, NEW JERSEY "Artofex" Mixer: PH-S "Artofex" Grater Shredder: TR-2 S/S Dough Sheeter: "Autoreel" Dough Sheeter Conveyor: 12/84 Spiral Mixer: SPK-..., SPK-125AK, SPK-125AE	FAIRMOUNT ENGINEERING HACKETTSTOWN, NEW JERSEY Loading Device: Skewer Conveyor: FB-10, TE-24F Package Transport Conveyor: FB-18 Packout Conveyor: FT-10, FT-20 S/S Sani-Rod Conveyor: R-30 Sanitary Conveyor: FS Package Transport Conveyor: FP-18 Sani-Rod Conveyor: FW-30 Wire Bed Belt Conveyor: WB-H, WB-1 Rod Bed Belt Conveyor: RB-H	
EXPERT STEEL FABRICATORS BROOKLYN, NEW YORK Ribbon Blender: 5A, 10A, 18A, 25A, 36A, 52A, 62.5A, 71A, 80A	FALKENSTEIN'S MEAT COMPANY EUGENE, OREGON Patty Stacker: 101	
E-Z PAK DICKSON, TENNESSEE Packaging Machine: "E-Z PAK" 6-12, 12-22	FAMCO/DIVISION OF ALLEN GAUGE & TOOL COMPANY, PITTSBURGH, PENNSYLVANIA Sausage Linker: "FAMCO" Mini	
- F -	J. W. FAY & SON, INC. CINCINNATI, OHIO Meat Depositor: MD-01 Sauce Depositor: SD-01	
FABCON ENGINEERING WEST TRENTON, NEW JERSEY Ultraviolet Tunnel	FLAKICE CORPORATION METUCHEN, NEW JERSEY Flake Ice Machine: SC-Series, R-Series	
FABREEKA PRODUCTS BOSTON, MASSACHUSETTS Belts (Food Contact) Fabsyn: WCC, WRC, PRC, Asendor, 2 ply polyester Blue Line Fabsyn-Cleated: WCC, WRC, PRC Fabreeka: WCC, WRC, PRC Fabreeka-Cleated: WCC, WRC, PRC 2, 3, Ply White, Tan w/Blue Skim: Fablene Belts (Packaged Product Only) Fabreeka: Friction Surface, Corrugated, Diagonal Grip, Rough Top Fabreeka-Cleated: Friction Surface	FLEXICON INC LODI, NJ Flexible Screw Conveyor (dry ingredients only): VT.-F-...	
FABRICATORS INC. SIOUX CITY, IOWA S/S Kettle: Open Top S/S Tank: Liquid Receiving S/S Strainer S/S Top Work Tables	FLO-PROCESSING, INC. PORTLAND, OREGON Belt Conveyor: WO-1754	
	FLOW SYSTEMS KENT, WASHINGTON Waternife Cutting System: IIX, 100, 9X, 12X, 6X, 11X, Mark 2	

11X-., 11X-., 12X-..M., 12X-..E.,
1.., 1..B, 6XS-., 9X-., 9X-.,
9X-., 9X-..-., 11XMark2-.,
11XMark2-..

FMC CORPORATION
HOPESTON, ILLINOIS
Liquid Filler: 80
Sealing Machine: 2136742
Granular Filler: 2050852
Piston Filler: 2140047

FLOURESCENT PRODUCT PLANNING

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-ozone Producing): G8J5 (#982 Glass), G64T6 (#882 Glass), G36T6 (Vycor #7910 Glass) Note: These lamps must be used in accordance with Part 7, Para. 7.16 (b) of the Meat and Poultry Inspection Manual.

FLUID TRANSFER COMPANY DIVISION OF LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

Ball Valve: 2FT-.., 3-FT-., BFT

F.M.C. CORPORATION

SAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201, FMC
Sanitary 18
Piston Type Filler: 440, 400, 300,
280, 220
Juice Filler: 18-Pocket, 24-Pocket,
30-Pocket, 36-Pocket
Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syruper: PVS,
Econovac

Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS,
ACCUPAT-DA, 3AP
Checkweigher: 900
Continuous Cooker: Sterilmatic
Granular Filler: 21-G
Vibratory Screen Feeder:
5FH-22-A-DT
Modular Wrapper: 1301
Pie Line: 55
Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, PDF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD
Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL
Pizza Conveyor: AP-2
Sauce Depositor: 10-Z
Cheese Depositor: CM-1
Meat Depositor: CM-1
M & S Piston Filler: C-060, C-100,
C-120, C-150, C-210, C-610, C-910
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-....
Pulper/Finisher: PF-200

FMC CORPORATION PACKAGING MACHINERY

DIV, HORSHAM, PENNSYLVANIA

Wrapping Machine: WA-320

FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Screening Feeder: SRF-120

F.M.E. CORP.

WALDEN, NEW YORK
S/S Tables: 10, 20, 25, 30, 35
w/Sanalite S-1 Cutting board
S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.

DORVAL, QUEBEC, CANADA
Hoy Can Filler: ML-201
Metal Detector: Mark II
Automatic Packaging Machine
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY

BRIDGEVIEW, ILLINOIS
Steam Cooker: 65
Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75
Auto Cycle Unloader: 56

FOODCRAFT EQUIPMENT COMPANY, INC.

LANCASTER, PENNSYLVANIA
Metal Detector Conveyor, MDC-1000,
2000
Individual Off Line Bird Washer
w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Breast Deboner: BD-1
Breast Processor: BP-1
Conveyor Chute: PC-105
Shaker Conveyor: PC-101
Glazing Conveyor: PC-102
Incline Conveyor: PC-103, PC-104
Troughing Conveyor: PC-106
Metering Hopper: CH-100
Leg Processor: LP-1T, LP-1
Poultry Halving Machine: HM-1, HM-2
Leg Splitter: LS-1

Turkey Leg Splitter: LS-1T
Incline Conveyor: PC-105
Lower Cross Conveyor: PC-106
Automatic Dark Meat Deboner: DMD-1
Turkey Deboning Shackle: TDS-1
Fat Puller: FP-1
Wing Splitter: WS-1
Drumstick Deboner: TB-1D, TB-1TD
Tendon Cutter: TC-1 (To be used
with an accepted Turkey Drum
Deboner: TB-1TD.)

Thigh Pre-Cut Machine: TPC-1
Turkey Thigh Skinner: TTS-1
Automatic Dark Meat Deboner
w/Water Knife: DMD-1-WK-1
Quartering Machine: QM-1
Poultry Stunner: (Perforated grill
must be permanently installed in
such a manner that the water level
is 1/4 inch above the grill
surfaces.):SM-1
Gizzard System (Turkey): GS-1T
Picking Fingers: AP301, AP302
Dual Cone Turkey Deboning Schackle:
TDS2
Single Cone Turkey Deboning
Shackle: TDS

Automatic Chicken Thigh Deboner
with water knife: DMD-1C-WK-1
Inline Breast Deboner: ILBD-1

FOOD ENGINEERING CORP.

MINNEAPOLIS, MINNESOTA

Dryer: DRSV-....., DRSW-.....,
DRSS-.....
Cooler: CLSW-.....,
CLSS-.....

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS

Duo Clean Unit: 2
2-Pass Scalders: 4001
Shur-Trip Foot Unloader: 71-3L,
71-3R
Handwash System: Foot Operated
Water Saver or knee operated

FOOD EQUIPMENT MFG CORP.

MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP1
Tray Turner: 361
Piston Filler: 2437, 1002
Lidder & Closer: 3000-3
12-Pocket Rice Filler: 1-8-580
Meat Slicer: 1005
Piston Filler: 1015
Lid Crimper: 1057
X & Y Axis Traveling Filler: 1052
2-Out Rice Filler: 1101
Hooper-Domer Machine: 1116
Heat Seal Conveyor: 1128, 1192
Flatwire Belt Conveyor: 1129
Volumetric Dispenser: 1130
Shrink Wrap Conveyor: 1136
16-Pocket Rice Filler: 1094
Two-Out Pneumatic Piston Block
Filler w/Double Block: 1219 and Lid
Dispenser: 1221
Heat Seal Machine: 1-8-680
Adjustable Side Belt Transfer
Conveyor: 1223
Rolling Head Heat Seal: 1159
Lid Crimper: 1158

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC., LORAIN, OHIO

"LanElectric" Trimming Machine:
52-LP, (Not to be used for
trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010

Pneumatic Fat and Lean Trimmer:
90SP (Not to be used for
trimming grubs, bruises, etc.)
Pneumatic Bone Trimmer: 50KP (Not
to be used for trimming grubs,
bruises, etc.)

Electric Bone Trimmer: 50K
Fat and Lean Trimmer: 90S, 960-RC,
990-RC, 104-D (Not to be used for
trimming grubs, bruises, etc.)
"Challenger" Trimming Machine: 52-L
(Not to be used for trimming
grubs, bruises, etc.)

Trimming Machine: Challenger 110-T
Bone Trimmer, 235-B Fat Trimmer,
150-K Fat Trimmer (Not to be used
for trimming grubs, bruises, etc.)
Fat Trimmer Challenger: 75-RC,
8511, 8515, 8523B (Not to be used
for Trimming Grubs, Bruises,
etc.)

Bone Trimmer: Challenger 235-A, 8523B, 8550, 8552 (Not to be used for trimming grubs bruises, etc.)
 Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590
 Trimming Machine, Fat Trimmer: 8560DC, 8575DC, 8590DC
 Skinning Machines: "Grasselli" GG-35G, GG-50G, GG-45, GG-35P, GG-35PB, GG-50A, EX45CP, 50A, N520
 Jowl Slasher: N520JS

FOOD MASTERS INC.
 BOSTON, MASSACHUSETTS
 Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.
 LOUISVILLE, KENTUCKY
 Sausage Stick Cutter: 100-A
 Single Stick Feeder: 1300
 Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.
 SANTA FE SPRINGS, CALIFORNIA
 Batter Breading Machine: "BM"
 Citric Acid Applicator: 4170
 Conveyor: 327SL
 Vertical Conveyor: VL8
 Mixer-Blender: 814
 Meat Sample Press: SCP-123
 Lazy Susan: LS-923
 Screw Loader: SCL 930
 Meat Dumper: HLD 725
 Conveyor: PL-319
 Bean Washer: BX-919
 Incline Screw Conveyor: SC126....
 Pork Link Freezer: PLF-927
 Vacuum Tumbler: VT.85.
 Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.
 JESSUP, MARYLAND
 Industrial Microwave Processing System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.
 SAN RAFAEL, CALIFORNIA
 Steak Cuber-Scorer-Knitter: 121
 Poultry Boning Conveyor: 200, 201, 204
 Battering & Dipping Machine: 211
 Vemag Truck Dumper: 150
 Gondola Dumper: 248
 Barrel Dumper: 149
 3-Deck Infreezer Conveyor
 (Acceptance applies to conveyor only. Each installation must be reviewed by Equipment Branch.): 421-30
 Shuttle Conveyor: 474
 Patty Machine: 425
 Patty Forming Machine: 736
 Portable Incline Conveyor 518, 556
 3-Zone Sorting Conveyor: 558
 Conveyors: 584-10-12, 584-12-20, 584-12-5
 Automatic Salt and Pepper Dispenser Conveyor: 626
 Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION
 DALLAS, TEXAS
 Giblet Elevator
 Neck Skin Cutter

Vacuum Gun
 Cooking Belt (Microwave)
FOODMATIC SYSTEMS INC.
 FAIR OAKS, CALIFORNIA
 Burrito Folding Machine: 3500-1
J. C. FORD MFG. CO.
 MONTEREY, CALIFORNIA
 Tamale Machine: TM-100
 Dough Sheeter: TC-300

FORM PLASTICS CO
 ELK GROVE VILLIAGE, ILLINOIS
 Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY
 WOODINVILLE, WASHINGTON
 "Fuji" Frozen Pizza Wrapper: FW-360
 Wrapping Machine: FW-340A, FW-370A
 "Fuji" Wrapping Machine: FW-341A
 Frozen Patty Baggars: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8
 Bucket Conveyor: 9032SS
 Discharge Conveyor: 6812SS
 Infeed Flight Conveyor: 8101SS, 8102SS
 Wrapping Machine: FW-3400, FW-3700

FORMATIC INDUSTRIES
 VILLA PARK, ILLINOIS
 Patty Forming Machine: XK-70

FORMAX FOOD MACHINES
 MOKENA, ILLINOIS
 Patty Machine: Formax 24, Formax 26
 Cuber-Perforator: MC27
 Conveyor: PC-27
 Patty Stacker: FPS-27
 Truck Dumper & S/S Cart: FBL...
 Interleaver: PS-1
 Patty Machine w/Paper Interleaver (with nickel plated mold plates): PFM-19, PFM-12
 LN2 Freeze Tunnel: LN-26
 Rotary Meat Ball Former: RMF-27
 Stacking Perforator: SP-27
 Metal Detector MDS-27.
 Meat Ball Former RMF-26
 Slice and Stack Machine: 125
 Shuttle Conveyor: SC-19
 Marker-Cuber: MC-12
 Patty Forming Machine: F-6
 Cuber-Perforator: MC-6

R. H. FORSCHNER COMPANY, INC.
 NEW YORK, NEW YORK
 Scharfen Tenderizer: Big Boy & Junior

FOSTER REFRIGERATOR CORP.
 HUDSON, NEW YORK
 Proofing Cabinets: BP-1-2(DA), BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.
 FOSTORIA, OHIO
 Infra-Red Broiler: Gas-Fired G
 Infra-Red Oven: 3H
 Infra-Red Broiler: Electric E

FOXBORO COMPANY
 FOXBORO, MASSACHUSETTS

Level Transmitter: 17 FES
 Temperature Sensors: 3A1, 3A2, 3A3, 3A4
 Filled Thermal Bulb: 16A, 16AMP
 Thermal Well: 3A Type Projectile
 Magnetic Flow Transmitter: Series 2800
 Consistency Transmitter: 19C

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, LEVITTOWN, PENNSYLVANIA

"Franklin" Packaging Machine: F-510, F-530, F-530A, F-530P
 Net Weight Filler: 3000
 Automatic Infeed Conveyor: AI...
 Packaging Machine: F-540
 Automatic Warapping Machine: F-820
 Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, STURTEVANT, WISCONSIN

Poly Top Tables: Series 20, Series 30
 Poly and S/S Combination Top Tables: Series 40
 S/S Top Tables: Series 50, Series 60
 Poly Top Breaking Tables: Series 70
 Utility Table: UPT-..., UT-...
 "Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, BLUFFTON, INDIANA

Over and Under Scales (Mechanical): 100-1, 240-1, 241-1, 270-1, 276-1, 910-1, 940-1, 950-1, 8000-1
 Over and Under Scales (Shadograph): 4103-1, 4133-1, 4203-1
 Scales: 7600-1 through 7611-1, 7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.

STOCKTON, CALIFORNIA
 Steam/Water Cooker: TW24S2212

FRAZIER & SON
 CLIFTON, NEW JERSEY
 Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANY
 ASKOR, MINNESOTA
 Boning Table: A23

FREELAND ENTERPRISES, INC.
 WAEELDER, TEXAS
 Smokehouse: MT-1

FREEZING MACHINES, INC.
 AUSTIN, TEXAS
 Parallel Grinder: PG-1

FREEZING MACHINES, INC.
 NEVADA CITY, CALIFORNIA
 Roller Press Contact Freezer: 1, 1-T-10X10-BPI-A, M1-T-7X5-BC, M1-T-7X8HRR, M2-TP-9X8-RAL, M1-T-10X10-BPI-A
 Freezing Machine: 1

FREEZING SYSTEMS, INC.
 REDMOND, WASHINGTON
 Spiral Freezer: S-....-....,

L-...N

- G -

FRICK COMPANY

WAYNESBORO, PENNSYLVANIA

Zig-Zag Cooler: 380
 Poultry Chiller: CFCA-...
 Ice Maker: SA-300 SI, SA-150 SI

FRIEDRICH METAL PRODUCTS COMPANY INC.

WOODSIDE, NEW YORK

Truck Smokehouses: FM-500-E,
 FMP-1000-E, FMP-2000-E,
 FMP-3000-E-G-S, FMP-4000-E-G-S,
 FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS

CORPORATION, DAYTON, OHIO

Ice Makers: MFST-120A-DA,
 MFST-120W-DA
 Flake Ice Machines: MFVS-40A,
 MFVS-50A, MFVS-70A, MFVS-130A,
 MFVS-200A, MFVS-330A, MFVS-50W,
 MFVS-70W, MFVS-130W

FRIGOSCANDIA CONTRACTING, INC.

BELLEVUE, WASHINGTON

Gyrofreezer: A-....
 Pellet Freezer: PF....
 Liquid Freon Freezer: FX-..M
 Freezer Flo-Freeze: 110-WS, ..WS,
 ...WS, ..WS-MA
 Patty Loaders: PL-....
 Spiral freezer: GF-C, GF-M
 Gyro Freeze: GCP-...
 Spiral Freezer: GC-....,
 GC-...., GC-.... (Acceptance
 applies only to conveyor. Each
 installation must be reviewed by
 the Equipment Branch).

FROMMELT INDUSTRIES, INC.

DUBUQUE, IOWA

Air Duct Material: S/39703
 (Acceptance applies to the
 material only. Each installation
 must be reviewed by the Equipment
 Branch.)

FRYING SYSTEMS DESIGN, INC.

LEOLA, PENNSYLVANIA

Continuous Frying System: 34-08
 through 34-24

FRYMA-MASCHINEN AG

SCHUREIZ SUISSE SWITZERLAND

Emulsifier: 170-A

FRYMA INC.

MIDDLESEX, NEW JERSEY

Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATION

SHREVEPORT, LOUISIANA

Deep Fat Fryer: MJ-56-SSC,
 MJ-55-SSC

FUJITET SUMO COMPANY

STOCKTON, CALIFORNIA

S/S Belts: Y Grid, YN Mesh

FUJITETSUMO U.S.A., INC.

LODI, CALIFORNIA

Spiral Steamer: M....., S....

G & H PRODUCTS INCORPORATED

KENOSHA, WISCONSIN

Air Actuated Automatic Valve: 60
 Series, 61 Series

Air Actuated Tangential Outlet
 Valve: 63 Series

4" Air Actuated Kettle Valve:
 GCK61-9-4

Flow Diversion Valve: GC 60 FDV
 Series

S/S Sanitary Centrifugal Pumps:
 G-.MM, G-LH.MM, G-.LMM, G-.B,
 G-LH.B, G-LB, C-.MM, C-LH.MM,
 C-.LMM

Centrifugal Pumps: GHC-00, GHC-0,
 1,2,3; MR-166, 185, 200, 300

Gear Pump: M200

Defoaming Pump: DZ-3R

Positive Pump: GHP-....; GHP-....RV,
 X, XRV, AND R

Slot Strainers: LKSF-BL, LKSF-CL

Inline Sight Glass: GHGG

Butterfly Valve: AGHBV, GHBV

Valves: SRC, ARC, SMO, SMO-R, AMO-R,
 SMO-A, SMO-RA, LK-10, LK-11

G & S FIBERGLASS PRODUCTS

GRANTS PASS, OREGON

Meat Gondola: 111

G. A. F. CORPORATION

NEW YORK, NEW YORK

Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.

GAINESVILLE, GEORGIA

Open Eye Shackle: #1

Picking Shackle: GEP-SSS

Eviscerating Shackle: GEE- SSS-IE,
 GEE-SSS-IR

Combination Shackle: GEC-SSS

Cut-up Shackle: GEC-SSS-I

Select Sizing Scales: GNS-Flexure
 1

Kidney Vacuum Machine: JHH-1 (For
 removing kidneys from backs)

Belt Conveyor: GS-SS-BC

Bird Halving Machine: BH-1

Bird Unloader: SW-BU-100

GARLAND CO.

KANSAS CITY, MISSOURI

Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK

Cutting Board: Sanidur

GARVEY CORPORATION

BLUE ANCHOR, NEW JERSEY

Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES

COLUMBUS, OHIO

Automatic Poultry Cut-up Machine:
 AJG-1

GASCOIGNES INDUSTRIES

MENTOR, OHIO

Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY

DENVER, COLORADO

Rubber Belt (Food Contact):

GAOL544-004

Hose-Master Flex (Food Contact):

Series 3510

GATEWAY PRODUCTS INC.

COVINGTON, KENTUCKY

Cutting Board: Plexiglas, Unshrunken

GAULIN CORPORATION

EVERETT, MASSACHUSETTS

Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.

WOODBURN, OREGON

Blancher: L568, 87057D

Smokehouses: "MiniGem" CG380E,

"Mini-Gem" CGR-..G, "Mini-Gem"

CGT-..G, "Econo-Gem" CVT-..E,

"Econo-Gem" CHT-..E,

Designer-Gem" MVT-..

Pasta Blancher: 87057..

Vibrating Conveyor: 87067

GEMINI BAKERY EQUIPMENT CO.

PHILADELPHIA, PENNSYLVANIA

Ovens (Gas or Electric):

Elektro-Dahlen:, 1000 L

Proffer (Electric):

Elektro-Dahlen: A-...., A-....1

S/S Mixer: SP-...

Ovens: Electric 2000, 4000, 6000

Gas 2002, 4002, 6002

GENERAL CONVEYOR CO., INC.

LONG ISLAND CITY, NEW YORK

S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone

Producing): G25T8 (#982 Glass),

G15T8 (#982 Glass), G30T8 (#982

Glass), G8T5 (#982 Glass) Note:

These lamps must be used in
 accordance with Part 7, Para.
 7.16(b) of the Meat and Poultry
 Inspection Manual.GENERAL ELECTRIC CO.

CHICAGO HEIGHTS, ILLINOIS

Grill: CG-59

Convection Oven S/S Lined:

CN902CX339

GENERAL ELECTRIC CO.

LOS ANGELES, CALIFORNIA

Ultraviolet Lamps: G-25T8, G-30T8

Note: These lamps must be used in
 accordance with Part 7, Para.

7.16(b) of the Meat and Poultry

Inspection Manual.

Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.

CAPE CORAL, FLORIDA

Platform Scale: 4512SS, 4518SS,

4524SS, 4535-12, 4535-18,

4535-24

Weight Indicator: 531

Stainless Steel Table (To be used

with USDA accepted scale.)	Automatic Skinner: "Grasselli" N520	Interwoven, 3-Ply, IWP-3F-Teflon-Cream, IWP-3F-Teflon-Green
GENERAL MACHINERY CORP. SHEBOYGAN, WISCONSIN	GIRTON MFG. COMPANY. MILLVILLE, PENNSYLVANIA Kettle w/Agitator: PW-SC Loaf Browner: LB-1	Interwoven Polyester Carcass: IWP-Nitrite, PVC, Silicone, Teflon, IWP-3-FGP, IWP-3F- PVC/COS, IWP-8F-PVC
Dicer (Cube-King): CK-312, CK-29, CK-12	GLADD INDUSTRIES INC. DETROIT, MICHIGAN	Laminated Polyester Carcass: 1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003
Hydraulic Cuber: Hi-Speed "Cannon" Slicer-Grinder: Mark 1	Smokehouse/Ovens: BO-1T-G, BO-6T-G, BO-26T-G, BO-6T-S, BO-2T-G, BO-8T-G, BO-34T-G, BO-8T-S, BO-3T-G, BO-10T-G, BO-3T-S, BO-12T-S, BO-4T-G, BO-12T-G, BO-4T-S, BO-26T-S, (BO-.T-G) (BO-..T-G), (BO-.T-S), (BO-..T-S)	Laminated Cotton Carcass: 1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704
Hydraslice Cuber: 424	Brine Chill Tunnels: BC-02000 -CHC/B, BC-04000-PBB/A, BC-06000-WB/A, BC-05000-CHC/B, BC-06000-PBB/B, BC-04000-WB/A, BC-20000-PBB/A, BC-04000-PBB/B, BC-06000-WB/B, BC-12000-PBB/A, BC-10000-WB/A, BC-04000-WB/B, BC-06000-PBB/A, (BC-.....-PBB/A), (BC-.....-WB/A), (BC-.....-CHC/B), (BC-.....-PBB/B), (BC-.....-WB/B)	Woven Cotton Carcass: Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP
Hydraulic Slicer: Speed-O-Matic	GLASS INDUSTRIES, INC. FARMINGTON, MICHIGAN Oven: 2000	White PolyMate: 80 PVC/COS, 110 PVC/COS, 1WP-3-F-PVC-COS White, Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS, White-Resist-a-Stain, PolyMate-110-PVC/COS White, Resist-a-Stain
Frozen Food Slicer: 5-16FF	GLENDALE FOODS INC. DETROIT, MICHIGAN Spiral Slicer: 81	Belt, White (Food Contact): 1WP-3 FSXFS, 1WP-3 PVC/COS
Hydrauflaker: FS-6, FS-10, FS-10D, FS-10C, FS-10CH, FS-12, FS-12D	GLOBE EQUIPMENT COLUMBUS, OHIO Tender & Breast Sizer: TB-1 Breader: BRC-001, BR-2400, FD-001 Conveyor: CA-001, PTC-001 Egg Dip: ED-001, BD-005 Poultry Cutting Line: PCCL-001 Wing Curring Machine: WC-001 Inspection Conveyor with Continuous Belt Washer: IT-1 Marinators: 1 & 2 Poultry Breast Deboner: CFSB-1 2-Tiered Belt Conveyor: IT-5 3-Tiered Belt Conveyor: IT-5 Single Drum Marinator with Drain Table: MARR-1 Automatic Breader: VBS-1 Trayed Product Conveyor: C-C02 2-Tiered Conveyor: C-LTB S/S Sifter: RS-1 S/S Belt Conveyor: C-481 Poultry Skinner: SK-1 Thigh Deboning System, Chicken: CFSLT-2 (Deboner and Conveyor) Automatic Poultry Stripper: GNG-1 Thigh Deboner, Chicken: CFS-LT-3 Poultry Breast Deboner: CFS-B2 Leg, Thigh, Wing Deboner, Turkey: TKD-1 Breast Deboner, Chicken: BFP-1	Belt (Packaged Product Only): Laminated Cotton Carcass: 403, 404, 405, 406, 407, 408, 409, 410, 411, 1804, 1805, 2303, 2304, 2305, Glid-Top, VEE-Top, Kling-Top, Ruff-Top
Hydrauslice Chipper: 8-24	GLOBE MACHINE COMPANY CANTON, GEORGIA Conveyor: DD-184	White Poly-Mate: 80 FSXFS (Belts with Cotton Carcasses must have edges sealed with acceptable compound)
Hydrauslicer: STANDARD, R/F, V/F	Poultry Cut-up Saw: DD-186	Belt (Food Contact): White
Auto-load Conveyor: HF-405	Poultry Shackle: DD-88	Poly-Mate: COS Nitrile 90, 135
Rotary Fresh Meat Dicer: RFMD	Cone Debone Conveying System: GB-93085	Belt (Food Contact) Polyveyor: 50, 75, 125
Conveyor: HF-405	Dumping System: 6000	Belts (Food Contact): Allveyor White COS/S 75, 90, 100, 120, Allveyor White CBS 90, 120
Cheese Cutter: B-20-1A	Thigh and Drumstick Debone System: G-6400	Belt (Packaged Product only): "Poly Mate Rufftop"-White
Frozen Meat Breaker: "Superslicer" S/C	GLOBE SLICING MACHINE COMPANY STAMFORD, CONNECTICUT Slicer: 720-S, 115-S, 215-S, 300-S, 400-S, 820-S, 770-S, 585-S, 500-S, 500-L, 725-S, 725-L, 825-S, 825-L, 775S, 775-L	Belt (Food Contact): Green "Polymate" COS Nitrile 90, H-60, H-80, H-120, S-100, Tan Polymate COS Nitrile 135, Polymate Sheet Teflon Belt
Sausage Slicer: "Multi-Slicer" M-24	Meat Chopper: 742, 752-S, 642-S, 842-S, 852-S, 942-S, 952-S, 956-S, 122-S, 242-S, 342-S, 122, 242, 342	Globe International
Barrel Cheese Cutter: B-10-1	Saws: 79S, 140S, 160S	BUFFALO, NEW YORK Belt (Food Contact): White & Green, Hycar & Nitrite Belt (Food Contact): I.W.P.
Frozen Meat Slicer MINIMAC S/M Flaker: 1		
TU-Way Cheese Portioner: C-1		
Automatic Meat Tenderizer: 83 "Tenderit"		
S/S Automatic Cheese Cutter: GMC Champ		
Hydrauflaker: C/S-12, C/S-10C		
GENERAL PACKAGING EQUIPMENT CO. HOUSTON, TEXAS		
Form and Seal Machine: 70VU, 80VU, 90VU (Must be supplied with an acceptable filler.)		
Hydrafeed Scale: 2500-SS-1		
GENERAL RESEARCH CORP. CANTON, GEORGIA		
Gizzard Splitter & Peeler: Hill 210-B		
GENERAL TIRE RUBBER COMPANY NEWCOMERSTOWN, OHIO		
Cutting Board: Boltaron ETM-R		
Cutting Boards: Boltaron ETH-R in the following:		
Part No. 5217-3282 5217-3217 5217-3117 5217-4817 5217-5000 5217-6000 5217-5005	Colors Tan Harvest Gold Persimmon Peach (Beige) Melon Pineapple Pumpkin	
GENTILE PACKAGING MACHINERY CO., INC. DETROIT, MICHIGAN		
Lasagna Filling & Packaging Machine: L6		
GEYER, THE FILLER MACHINE COMPANY, INC., ROCKLEDGE, PHILADELPHIA, PA.		
Piston Filler: B		
GRASSELLI GIORGIO REGGIO E, ITALY		
Ham Skinner: "Grasselli" 50A		

Chopper 422
Scale: 435

GLOBUS LABORATORIES, INC.

SOUTH HACKENSACK, NEW JERSEY

"Inject Star" Pickle Injector:
BI-13, BI-13B, BI-18, BI-25/71,
BI-38, BI-135, BI-102
"Inject Star" Meat Tumbler: HS-3/1,
HS-5/1, HS-3/..., HS-5/..
Tipping Lift: EL-3
Meat Tumbler: "Inject Star" 190,
"Inject Star" HS-2/..., "Inject
Star" HS-6/..., "Inject Star"
HSL-750
Meat Bone Separator: "Inject Star"
P-60-S, "Inject Star P-100-S
Vacuum Tumbler: "Inject Star" HS-7
Injector Star Vacuum Massage
Unit: VMS-..
Vacuum Tumbler: "Inject Star" 2600
Multi Needle Injector: "Inject Star"
BI-100, "Inject Star" BI-50/50

GLOBUS LABORATORIES, INC.

WHITE PLAINS, NEW YORK

Vacuum Meat Tumblers: "Injectstar"
MC-..

GLOBUS PROCESSING EQUIPMENT

SOUTH HACKENSACK, NEW JERSEY
Smokehouse: 800

G.N.C INC.

COUNCIL BLUFFS, IOWA
S/S C Hook Knife with Sterilizer:
604C
Hide Puller: 643
S/S Tripe Scalder: 610
S/S Lazy Susan: 1410
S/S Packing Table: 1403
Belt Conveyor: 680-I
S/S Slat Moving Top Table: 1106
Vat Dumper: 1500
S/S Boning Table with Cutting
Boards: 683-B
Jaw Puller: 1765

GOODALL RUBBER COMPANY

TRENTON, NEW JERSEY
Belts (Food Contact) White: 2014-B,
4066-B, B2073, B2075, B2173,
B2174
Tan: B2074, B2174
Urethane, Chicken Deboning: 4507
Belts (Food Contact) Food Mover PVC
White, Tan, Green.
Smooth, Cleated, Flanged and
V-Guide ...COS, ...COS, ..CBS,
...CBS
Belts (Packaged Product Only) PVC
"Carry All" Incline, White ..COS,
...COS, ..CBS, ...CBS
Sanitary Hose (direct food contact
w/sanitary connections): N2499

GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA
Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY

AKRON, OHIO
Belting (Food Contact):
Hycar - Smooth Cover: White, Tan,

Green, Black
Fabric Series: SCP, AP-35,
APT-35, PN 45, PNT 45
Butyl - "Hot N Cold" Smooth
Cover White
Fabric Series: AP-35, APT-35
Koroseal - Smooth Cover White,
Tan
Fabric Series: SCP, AP-35,
APT-35
Single Ply Solid Woven PVC
Korowhite 90 SMC X F, 125 SMC X
F, 125 CHV X F
Chevron
Belting (fully Packaged Product):
"Gripper" Griptop - Reddish Brown
"HYCAR" Tan Rubber (Belts with
cotton carcasses must have edges
sealed with acceptable compounds)
Belt (Food Contact): DS828
Belting (Food Contact): Hot & Cold
Butyl
Belting (Food Contract): Korowhite
90 Cleated Incline
Korowhite 125 Cleated Incline
Korothane 125 SMCXF
Novitane FG, FG95A
Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK
Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.

AKRON, OHIO
Plastic Tank

GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO
Belting (Food Contact) Smooth
White, Black, Tan, Green: Permalon
Smooth Polyester: Polyester 2 or 3
Ply White, Tan, White w/Blue
Skim: Spectra
White Cleated Permalon: Wingflex
Belting (Packaged Product Only)
White, Black, Tan, Green:
Permalon Rough-Top
Polyester: Polyester Rough-Top
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)
Belt (Food Contact): SN-1304-A,
SN-1304-C, SN-1304-A (Dual),
SN-1304-C (Smooth), SN 1305
Construction D, Dual, SN 1305
Construction D, Smooth

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA
Tan Neoprene Corrugated Belt: (For
fully packaged product and dry
materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK
Metal Detector - Conveyor:
"Saniline" 2
Metal Detector (without conveyor):
Tektamet HSU, MSU
Metal Detector Search Head (For
Packaged Product): Type II
Tektamet
Diverter Valves: 425, 426

GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA
Mixer: J
Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA
Bagging Table: 8063, 8021
Loading Table: 8064
Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8096, 8086,
8096-A, 8155, 8165, 8177
Hot Water Shrink Tunnel: 8152-1
Pre-Dip Unit (Single Station):
8026-A
Air Blast Conveyor: 6684-A-3, 4, 5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065, 8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel: 6536-C,
6536-D, 6536-E, 6536-F, 6536-G,
6543-B, 6543-A, 6570-B, 2900,
6570-A, 6570-C, 6570-D, 6570-E,
106, 8152, 8152-1, 3072-B
Boxing Station: 2950

Vacuum Packaging Machines: 6154-B,
6170, 6170B, 6170A, 8200.,
8200-B-1, 8200-B-2, 8210-., 8132,
8220, VS-44

Conveyors: CA 1, CA 2, CA 3, CB 2,
CC 1, CC 2, CC 3, CE, CF, CG, CH,
PC, 2939-C, 8109, 8110, 8131-.,
AC8210-111, AC8210-112

Bins: BA, 2959
Bag Rack: RA, 8022
Boning Conveyor: 2937
Bone Conveyor: 2946
Table: 10052, 10050, TA 1, TA 2, TA
3, TB 1, TB 2, TC 1, TC 2, LA
Boning Table: CD, 2940
Cutting Table: 10051, 10054, 10133
Shrink Tank, Ventilated: 6520-A
Pre-Dip Tank: BB-2914-6
Wrapping Machine: 2980
Bag Loading Chute: 6659-A
Sealer-Cooler: 6345-A, 3069-C
Vacuumizing & Clipping Machine:
8100, 8101, 8102
2-Station Taped Bag Loader: 8099
Rotary Stacking & Bagging Table:
8098 Slat Conveyor: 8097
Vacuum Skin Packaging Machine:
8081
Rotary Vacuum Chamber and Closing
Machine: 8300, 8310
Bag Loader: 8128, 8136, 8301
"Cap-Kold" Package Chiller: 8127
Fill Station: 8125
Trough Conveyor: 8126
Powered Bag Loader: 8124
Belted Bag Loader: 8129
Meat Loading Horn: 6675
Automatic Infeed System: 8250
Rotary Chamber Vacuum Packing
Machine: 8310-..
Automatic Bag Loading Machine:
8302A-..
Rotary Vacuum Chamber and Closing
Machine: 8300B-..E and 8300-..
Bag Loader: 8170
Hot Water Shrink Tunnel: 3045

Rotary Vacuum Chamber Closing Machine: 8300-.., 8300B-.., 8300B-..E, 8300B-..V, 8300-..E-I, 8300B-..CS	ALSIP, ILLINOIS S/S Blender: G.../1 S/S Table w/Scale: S3R Brine Pump: 7T, 8, 11, 437-1001-SS Mince Master: A, B, C Meat Silo Assembly: G-35 Dual Shaft Blenders: G.../2 Single Shaft Blender w/Blend-A-Matic System: G.../1/S, G.../2/S Steam Blender: G.../2/S. S/S Scales: S-2..., S-3... Pickle Injector: "Selo-Protecon" SPI-..., SPI-...-S Bone Press: "Selo-Protecon" SBP-.. Meat Tumbler: "Selo-Protecon" SMU-.. Vacuum Ham Press: "Selo-Protecon" SVP-20N Meat Tenderizer: "Selo-Protecon" PMT40 Pickle Injector: "Selo-Protecon" SPI-440 "Bulk Lift" Semi Bulk Containers: B/L NS-FG (For dry products only.)	with Incline Mixer: DRC-3672(A) Kettle: TDA/1-40 S/S Kettle, Steam Jacketed, Self-Contained, Gas Fired: HH/4-.. Steam Jacketed Mixing Kettle: NVA/TA-250 Cooktank: CKCT-.. Batch Casing Cooler: 48/36, 42/24 Pump Fill Station: CKPF/2, CKPF S/S Kettle, steam jacketed, self-contained, electric, tilting: DEE/4.. Vacuum Pressure Steam Jacketed Mixing Kettle: RA-20 Steam Jacketed Mixing Kettle: RA(V)-300 Braising Pan, Tilt Type: HFP/2-.
<u>GRACO, INC.</u> FRANKLIN PARK, ILLINOIS Piston Pump: 954-073 "A" Pump and Metering System: 987-656 S/S Barrel Pump: 946-964		
<u>GRACO, INC.</u> MINNEAPOLIS, MINNESOTA Air-Operated Valve (S/S) Lever-Operated Valve (S/S) Pump: 206-030 "Monark" Sanitary Pump: 207-550 Turkey Injector: 953-108 Sanitary Pump: 954-073, 953-283, 952-793, 952-995 S/S Barrel Pump: 946-500		
<u>GRANT-LETCWORTH, INC.</u> BUFFALO, NEW YORK S/S Mixer: MA-7, M-..00		
<u>GRANT & MARSHALL, INC.</u> DUBLIN, OHIO Scales: 8600-1 Thru 8620-1, 8700-1 Thru 8755-1		
<u>GRANT'S ENGINEERING & MACHINE CO.</u> SAN FRANCISCO, CALIFORNIA "Packfoil Overlay Machine: Series 100, 300, 600		
<u>GRATON & KNIGHT LTD.</u> HERTFORDSHIRE, ENGLAND WD61LX Belts (Direct product contact): 1E/S + 2 PU White, 1EF + 2 PU White, 2ES + PU White, 2 EF + 2 DU White		
<u>GRAY EQUIPMENT COMPANY</u> FRANKFORT, INDIANA Screw Conveyor: SC-....A Column Dumper: L-1		
<u>GREAT LAKES CORP.</u> CHICAGO, ILLINOIS Slicers: 1071, 264, 264VS, 367, 367VS, 1071-N, 1071N-1, 972-1, 1071N-1-PE, 1077, PEPR Sealer: 84.., 81.. Wrapping Machine: LW-500 Accu-Slicer: 972 "Dynachek" Checkweigher: 387932, Type DC-100 Loaf Loader: L-71 Shingling Conveyor: 1175 Diverter: 775-2L, 775-3L Automatic Luncheon Loader: L-71-HS-60 Slicer: SSPE 482 Datacheck Checkweigher: 387932 Type DC 200 Hy Speed Stackrite Slicer: 1085-SS, 1085-SS-TL		
<u>GREERCO CORPORATION</u> HUDSON, NEW HAMPSHIRE Homomixer: 2-1/2 HR		
<u>GRIFFITH LABORATORIES</u>		
		<u>J. E. GROTE CO., INC.</u> (Blacklick) COLUMBUS, OHIO "Pepp-A-Matic" Pepperoni Dispenser: FG1012001, FG1012001S, FG1012001-2, FG1012001-3, FG1012001-6, FG-1012001-4 Sausage Quartering Machine: 300-D-300 Conveyor: 600-D-129 Cheese Shredder & Applicator: 200-D-100 Cheese Conveyor Scale: 204-D-600 Pendulum Slicer: FG101-2005 2-Station Pendulum Slicer: FS-101-2005-2 5-Station Pendulum Slicer: FG-101-2005-5 Post Pendulum Slicer: FG-101-2005-1 Ham Cutting Conveyor: D1008262 "72" Slicer Applicator: 1272 Paper Feed Machine: D1007130-A Slicer Applicator: 636 Cheese Barrel Cuber: 600-2139 Slitting Machine: 5000-3 Slicer/Applicator: 1204 Sauce Applicator: SA-.. Topping Applicator: AP-.. Flat Belt Conveyor: FB-.... Alignment Conveyor: AC-.... Round Segment Conveyor: RB-.... Sauce Applicator: SA-.. Topping Applicator: AP-.. Flat Belt Conveyor: FB-.... Alignment Conveyor: AC-.. Round Segment Conveyor: RB-.... Conveyor: LC-.... Slicer Applicator: SA-3517-2 Conveyor: CC-.... Pendulum Slicer: FG-101-2005-2 Slicer (Single Head): S/A-... Slicer (Multi Head): S/A-... Slicer (Single Head, Split): S/A-.... Slicer (Multi Head, Split): S/A-.... Paper Feed Conveyor: PFC-..
		<u>GSE, INCORPORATED</u> FARMINGTON HILLS, MICHIGAN Platform Scale (w/Suitable stand): or floor mounted: 4430...., 4440...., 4450.... Platform Scale: 454.-S, 457.-S,

458.-S

B. F. GUMP
BUFFALO, NEW YORK
Bar-Nun Incline Pressure Sifter:
CP-43

- H -

H & R FIBERGLASS, INC.
SOUTH CHICAGO HEIGHTS, ILLINOIS
Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.
HAMBLEE, GEORGIA
Belts (Food Contact) (Smooth side for product contact): (PV-20, PG-20, FAB-5E, FAB-8E, FAB-12E, FNB-5E, FNB-8E, PUG-8NF-VAR-2, FNB-3P, FNB-2E, FAB-2E)
Belts (Packaged Product Only): FNI-2E, FNI-12E, PF-10 (Belts with cotton carcasses must have edges sealed with acceptable compound)
Belts (Food Contact): FAW-5E, FAF-12E
Belts (direct food contact): 5NB-5EQ

HALL EQUIPMENT COMPANY

ALTO, GEORGIA
Conveyors: FBA..., FBB..., FBVA..., FBVB..., HFBA..., HFBB..., HFBVA..., HFBVB...

HAMILTON KETTLES
CINCINNATI, OHIO
Kettle w/Agitator: A
Open Top Kettle (No Agitator) CW, A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1, SM-2, SM-3
Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/Welded Paddles: TA-1, 2, 3, 4
Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS
BROOKLYN, NEW YORK
S/S Roasting Machine 707

HAMJERN A/S
N 2301 HAMAR, NORWAY
Cattle Hide Puller: 35
Stripping Knife w/Sterilizer: "Hamjern" 10-4
Lifting Support Boom: "Hamjern" 10-
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.
HOPKINS, MINNESOTA
Meat Cutting Table: HF-122
Conveyorized Boning Table: MLH-503
Conveyor: MLH-502-A, 502-A

HANTOVER, INC.
KANSAS CITY, MISSOURI

Tag Tastener: Tag Fast II
Tag Fastener Gun: Tag Fast III
Offal Chill Basket: 17521
S/S Curing Soaking Vat: 17551
Round Nose Truck: 16951
Galvanized Truck: 16976
General Purpose Truck: 17002
Utility Truck: 17251
S/S Heavy Duty Meat Truck
Galvanized Heavy Duty Meat Truck
S/S Meat Truck: Cat. #16605
Cattle Paunch Truck: 16902
Rohwer Meat Filler: 21820
Bottom Dump Bucket: 1340-X
Screw Conveyor: 66
Conveyor: 65
Mold Truck: 226
Batching Conveyor: 64
Tables: 2000, 3200, 4400
Sausage Cage: 1860
Lazy Susan Tables: 5100
Trucks: 17021, 16921, 16926, 16932, 16938
Offal Pan Truck: 17501
Head Flush Cabinet: 19250
Pan Truck: 7304
Smokehouse Tray: 15537
Smokehouse Trays (Nylon Coated): 15600, 15603
Smokehouse Truck: 15536
Smokehouse Cage: 15535
Perforated Cook Basket: 23431
Cook Tank, Open Top: 23430
Tripe Umbrella: 3636
Wire Basket: 15513, 15515
Wire Basket, Nylon Coated: 15514, 15516
Tripe Scalder: 36...
Revolving Tripe Inspection Stand: 19346
Revolving Head Flushing Stand: 4868, 4868-S
Collapsible Sausage Cage: 15765, 15765-S
Special Smokehouse Tree: 15717, 15717-S
Ham and Bacon Tree: 15713, 15713-S, 15703, 15703-S
Head Inspection Rack: 19230
Stationary Viscera Inspection Table: 19201
Hog Viscera Inspection Table: 19265, 66-VP (Sanitized with 180 F. water.)
Revolving Head Flush Cabinet: 4868
Ham and Bacon Truck: 17132
Cook Truck: 11619
Liver Truck: 17110
Dump Bucket: 22050
Shelf Trucks: 7281, 17360, 17361, 17362, 17363, 17364, 17365, 17366, 17367, 17368, 17380, 17385
Loaf Chill Truck: 17536
Head Work-up Table: 19220
Pluck Table: 19215, 19213
Cattle Paunch Table: 19278
Loin Rack: 15720
Plastic Offal Tray: 17224
S/S Boning Conveyor: 65-SSB
S/S Molds: 30000 thru 30053
S/S Loaf Pans: 30000-93
Hog Scalding Tub: 50137
Boning Tables: 2400, 3000
Sausage Stuffing Table: 2500

Sausage Hanging Truck: 15641
Cattle Head Inspection Trucks: 17040, 17401
Gambreling Table: 19258
Table: 66-VP
S/S Slat Top Conveyor 66 SLT
Liver Truck W/Drip Pan: 17107
Tripe Washer & Cleaner: 57, 67, 68, 88
Tripe Defatting & Refiner: 555R, 666R, 68R
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Stripping Knife/with Sterilizer: "Hamjern" 10-4
Lifting Support Boom: "Hamjern" 10-
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10
Centrifugal Beef Foot Cleaner: 76P, 777P, 87P
Hoof Remover: "Deser"
Turbovac Vacuum Packaging Machine: SB320, SB415, SB415H, SB500, SB500-11", SB800, SB1000, SB1000-11"
Vacuum Stuffer: "OMET" TCS-300-HF
Mini Smokehouses: "AFOS" 60 and 120
Tender-Vac Tumbler: VT-..., VT-...
Grease and Slime Removal Machine: "La Parmentiere" 56C, 66C

HAPMAN CONVEYOR COMPANY

KALAMAZOO, MICHIGAN
Conveyor: P-300
Helix Conveyor: 500

HARKNESS FOODS, INC.

RHODE ISLAND
"Steen" Poultry Skinning Machine III
Poultry Skinning Machine Feeder: 11
Poultry Thigh-Drumstick Deboner: 147

WALTER HARNED COMPANY

WICHITA, KANSAS
S/S Pickle Pump (for manual pumping operations): SS133EC, SS233EC, SS133EG, SS233EG
Smokehouse: 300S, 400S
Low Voltage Electrical Stimulator: 48 VAC

HARRISON HOUSE

FT. WAYNE, INDIANA
Bagging & Pasta Table: 147
Bagging & Sorting Table: 75
Onion Bin: 91
Onion Cutter: 92
Poultry Bin: 38
Table: 66

RUSSELL HARRINGTON CUTLERY, INC.
SOUTHBRIDGE, MASSACHUSETTS
Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING INC., KNOXVILLE, TENNESSEE
Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA
Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY

OAKLAND, CALIFORNIA

Belt (Food Contact): (Food King)
58-NOS, (Food King) 78-NOS, (Food
King) 98 NOS, Sno-Tex, Sno-Tex
Junior
Belt (Fully Packaged Product): 3
ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED

SCARBOROUGH, ONTARIO, CANADA
Gravity Filler: T-85

HAYES MACHINE CO.

MARSHALL, MICHIGAN

Cartoning Machine: CM-100C-S,
515-B-..-S, 519, "518, Series B"

HAYON MANUFACTURING AND ENGINEERING

CORP., FRAMINGHAM, MASSACHUSETTS
Pan Greaser: 6400, 6600

HAYSSEN MFG. COMPANY

SHEBOYGAN, WISCONSIN

Packaging Machine: Econ-O-Line
Horizontal Form-Fill-Seal
Packaging Machine: RT-110,
RT-112, RT-113, RT-114, RT-118,
RT-413, RT-414
Vertical Form, Fill, & Seal
Packaging Machine: A, B, C, CM,
AP-16
Vertical Form, Fill, and Seal
Machine: 2&2, "Ultima" 7-..,
12-.., 14-.., 22-.., 95-.., S.F.
Wrapping Machine: 43-L
Flex-Vac Pouch Packaging Machine:
6-9-....
Flex-Vac-Rotary Pouch Packaging
Machine: 6-7-...., 6-10-....
Dataweigh Combination Weighing
Systems: ADW-....-RW1-....,
ADW-....-RW-....

HEAT & CONTROL, INC.

SAN FRANCISCO, CALIFORNIA
Breaded Product Fryer: BPF

Oil Heat Exchanger: HHXIA15

Motorized Catch Box: MCB, DPF

Electric Oven: 1R

Feed Conveyor: FC

Flour Applicator: BB-D

Wet Feeder: BB-WF

Batter Applicator: BB-B

Transfer Conveyor: BB-C

Heat Exchanger: HU, HAU

Multi-Purpose Oven: MPOB-....,
MPOC-...., MPO-D-....-2L

Multi-Purpose Ovens MPO-D-....,
MPO-D-....-E

Electric Multi-Purpose Oven:
MPOC....

Char-Broil Brander: CBBA-30

Continuous Oil Filter: CF-5112

Continuous Fryer: MPF-....

Two Zone Gas Fired Oven

MPO-d-....-2z

Computerized Weighing Scale:

CCW-....-RLC-WP-T,

CCW-....-RLC-WP-S

S/S Computerized Weighing Scale:

"ISHIDA" CCW-S-2-....
Rotary Brander: RB-....
Breading Machine: NB-..
Batter Machine: NBA-..
Former: NF
Multi-Purpose Oven: MPO-E-....
Ishida Computer Combination Weigher:
CCW-4-....

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO

Wrapping Unit: 110
Wrapping Table w/Film Dispenser:
HTP-...
Vertical Primal Wrapper: VPW-50,
VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1-...., 6-....,
8-...., 9-....
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN

Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS

Spiral Freezer: "Helix" 85
(Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch.)

B. HELLER & COMPANY

CHICAGO, ILLINOIS

Pneumatic-Automatic Nozzle:
Charsol C-10
"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE

Filling Machine: DM-500, DM-60-CB,
DM-120
Filling Machine: MR-..., PMR-...,
EC-..., PMRD/75/42
Automatic Hog Carcass Splitter:
60..
Vacuum Can Sealer: SHV-40A

HEMA INTERNATIONAL, INC.

SALT LAKE CITY, UTAH

Filling Machine: MPF-....
Feeder Conveyor: FC-....

HEMA INTERNATIONAL

SANDY, UTAH

Feed Conveyor: FC-....

HENNY PENNY CORPORATION

EATON, OHIO

Deep Fat Fryer: 500 PHT, 600 PHT
Breading Machine: BM-110
Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE

Dumper: EZ-1006048
Column Dumper: SC-..... Hercules
Industries

GEBRUER HERLITZIUS GMBH CO. KG
SOEST WESTFALEN, WEST GERMANY

Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY

Belts (Food Contact) White:
67-4076, 4080, 7-4801, 7-4071,
7-4097, 22-3016, 22-3021, Tan:
67-4075, 4078
Belts (Packaged Product Only):
7-4076

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE

Neck Breaker: I, II

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80
Liquid Smoke Shower Cabinet:
TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA

Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC.

BALL GROUND, GEORGIA

Poultry Thigh Deboner: M-1200,
M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON

Conveyor: SC-....
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02, .P.., ..P..
"U" Shaped Hopper with Agitator:
UHA-..
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK

Poultry Sizer: SS-70, SS-70-...
Product Flow Diverters: MFDA..
Checkweigher AA-78, AA78-....,
AA78-PWP

Scale: HEC-85, PWP Product Flow
Diverters: MFDA2

Metal Detector (without conveyor):
MD

Metal Detector Search Head (for
packaged product only): MD-2

Netweigher/Checkweigher: HSNA-86

HOBART CORPORATION

DAYTON, OHIO

Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU-HS, 5216-D,
5614TNU, 5614TNU-HS

Meat Saw: 5614 w S/S base

Belt Conveyor: BC-1813

Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66

Loaf Conveyor: CB-0606

Blender: BL-20, BL-30G

Food Cutter: 8141, 8181-D

Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732, 4812,
4822

Mixer: A-200-D, D-300-D, H-600-D,
L-800-D, M-802-U, M-802-UG,
V-1401-U, V-1401-UG, H-600-DT,
D-300-DT, A-200-DT, AS-200-D,

AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD, AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD
Mixer/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25, US,
VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000 Series
Scales: 402, 1733-P, 1733-SS, 3000,
7000, 1500 U, 1500 VU.
Scales (with Separate Table or
Stand): 1000, 1000S, 2000S,
1510, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850, 1860,
1841, 1870
Counter Beam Scale: 41-1000SP,
41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale: 45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-HO3-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial: HOB-15
Saws-Slant: 5700D
Saws-Vertical: 5701D, 5801
Scale & Packaging System: 5000,
1865
Receiving Scale: 7900-..
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S
Food Cutter: 8186-U, 84186-U

HOBART CORPORATION

TROY, OHIO
Scale/Printer: SP-80, SP-1500

WILLIAM HODGES & CO. / DIV. OF FALCON
PRODUCTS, INC. ST. LOUIS MISSOURI
Modular Shelving Systems: "Post
Master Plus" and "Stackmaster"
(For packaged product only.)

C. HOEGGER & COMPANY LTD.

SWITZERLAND
Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500
Alpina Clipping Machine: DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100, KF-1070,
KF-1140
Alpina Vacuum Cutter: PBV-200-1110,
PBV-330-1110, PBV-540-1110

HOEGGER ALPINA A.G.
GOSSAU, SWITZERLAND
Piston Stuffer: "Alpina"
EWF30-1150

Continuous Vacuum Stuffer: KF 1071
Vacuum Cutter Mixers: "Alpina" PBV
200-1110, PBV 330-1110, PBV
540-1110
Cutter Mixers: "Alpina" PB 200-1150,
PB 330-1150, PB 540-1150
Double Clippers: DK-1061, DKF-15,
DKF-18

HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA
S/S Chill Tank: TD-84
Cooked Poultry Parts Deboner:
CWM-84
Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA
Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORPORATION

COUNTRYSIDE, ILLINOIS
Patty Machine: 745
Vacuum Machine: CV-3H-S, CV-4B-S,
CV-5-S, CV-4S-J, LVI, LVII Super,
Minivacs, Minivac Tandem

HOLLYMATIC CORP.

PARK FOREST, ILLINOIS
Conveyor: 611
Grinder-Mixer: GMG, GMG-150,
GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400,
500, 500A, 580, Powerform 800,
Powerform 840, 840-A, 200-U,
HG-850, 2077
Conveyor: 612
Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor:
837, 814, 535
Cheese Spreader: CS-..
Patty Machine: 879, 880
Loading Conveyor: 818
Precision Bulker: 120
Automatic Feed Grinder: 190
Patty Machine: 865
Pisten Stuffer: 25S, 55S
Vacuum Packaging Machine: CV-3C-S,
CV-8CS

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA
Tote Boxes: Types 1, 2, 3, 4, 5, 7

THE HOLMAN GROUP, INC.

SACO, MAINE
Fully Conveyorized Baker: 418HX

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA
Filling Machine w/o Agitator:
DF-10, DF-20
Agitator for Filler: DF-10,
AD7-10/20
Packaging Machine: CM-13
Tray Sealing System: TR-2S

HOLTGREVEN SCALE & ELECTRONICS CORP.

FINDLAY, OHIO
S/S Low Profile Scale: 10,000#X1#LP

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA
S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA, 10DS,
20DS
Dial Scales w/Dashpots: 5DC, 10DC,
20DC, 24DC, 28DC, 2000DC

HONSA TECHNOLOGIES, INC.

MOLINE, OHIO
Ergonomic Rotary Knife Handle
Attachment: HT0001 & 1A

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS
VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600,
4000

HOOPER, INC.

ITASCA, ILLINOIS
Vacuum Packaging Machine: N-2500

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA
Flo Fill Filler: HB-.....DA,
HF-.....DA, HA-.....DA

HORIZON ENGINEERING CO.

SPOKANE, WASHINGTON
Cortoner: FG-114

HOSHIZAKI AMERICA, INCL

PEACHTREE CITY, GA
Ice Machine: F-1101AU, F-1101AWU,
F-1101ASU, F-441U

HOWE CORPORATION

CHICAGO, ILLINOIS
Ice Flaker (w/Storage Bin): 20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E
Ice Flakers: ..E, ...E

S. HOWES COMPANY

SILVER CREEK, NEW YORK
Incline Screw Conveyor
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY
XL Beam Scale (w/S/S Platform &
a Stand): 5400-S, 5401-S, 5402-S
Magna-Weight Bench Scale (w/S/S
Platform & a Stand): 5600-1-S,
5700-1-S, 5800-1-S
XL Dial Scale (w/S/S Platform &
a Stand): 6400-S, 6401-S, 6402-S
XL Weight-O-Graph Scale (w/S/S
Platform & a Stand): 7401-S,
7402-S
Magna-View, DPMV, Scale (w/S/S
Platform & a Stand): 9300-1-S,
9400-1-S, 9500-1-S
Magna-View, SPMV, Scale: 9600-1-S,

9700-1-S, 9800-1-S Mechano-Weight Scale (w/S/S Platform & a Stand): 5700-3-S, 5800-3-S	IDEAL EQUIPMENT CO., LTD. MONTREAL, QUEBEC, CANADA Packaging Machine: SL...	INDUSTRIAL MARKETING INTERNATIONAL SOUTH ORANGE, NEW JERSEY Closing Machine: YR:SV
A. W. HUGHES COMPANY BENSENVILLE, ILLINOIS Aer-Vac Unit Comvac Unit Rotoclaw: Mark II Rotocleaver: Mark III Rotoclaw Junior	ILAPAK, INC. PENNDEL, PENNSYLVANIA Wrapping Machines: JAGUAR, TARGA-40A, TARGA-50A, TARGA-60A, "PANDA" Vertical Form, Fill, and Seal Machines: "Vega" P, S, SP, HS	INDUSTRIAL METAL PRODUCTS CO. INC. SAN BRUNO, CALIFORNIA Vibrating Conveyor: 711
HUGHES CO., INC. COLUMBUS, WISCONSIN Rotary Drum Blancher: 02585, 02586, 02587, 02867 Auger Blancher: 80, 120, 160 Oscillating Conveyor: 100 Insulated Rotary Drum Blancher: 06104, 06109, 06114, 06179 Insulated Rotary Blancher: 06-250 Belt Cooler: 12-636 Dewatering Shaker: 22 Cooling Rinse Reel: 03-300, 03-200	ILLINOIS CUSTOM EQUIPMENT COMPANY BEDFORD PARK, ILLINOIS Cap and Clip Cutter: 350-1, 350-2 Chub Cutter: CC-1, 11	INDUSTRIAL PARK MACHINE & TOOL CO., INC., SOUTH CHICAGO, ILLINOIS Excel Pak Systems Cartoner: A4-83
HUNTINGTON INDUSTRIES BETHRAYA, PENNSYLVANIA Tray Maker Machine	ILLINOIS CUSTOM EQUIPMENT CO. CHICAGO, ILLINOIS Automatic Stockinette Loader: SL-II	INDUSTRIAL SPECIALTIES CORP. NIXA, MISSOURI Automatic Turkey Basting Unit: 5T
HUSSMAN FOOD SERVICE DES PERES, MISSOURI Char Broiler: 800	IMA INDUSTRIA MACCHINE ITALY Tortellini Machine: MGT 250, MGT..PL..., AA... Ravioli/Tortellini Machine: MGC..P/..., R/N.... Sheeter/Kneader: SA..., CA...	INDU-TRONICS GAINESVILLE, GEORGIA Automatic Poultry Sizing Scale: SMS-SSL836, 200BB "Silverline", Silverline system "XL"
HUSSMANN FOOD SERVICE COMPANY ST. LOUIS, MISSOURI Continuous Oven: CTX-Gemini	INAUEN MASHINEN A.G. HERISAU, SWITZERLAND Vacuum Packaging Machines, Series VC\999: 01DK/01DKN, 03DK/03DKN, 04DK/04DKN, 07DK, 07DKB, 07DK/DKN, 06E Hot Water Shrink Tanks: 25.48E, 25.48D, 62.41, 85.47E, 85.47D Bag Loading System: VC 999 Bag Dispenser: Series VC-999 Vacuum Packaging Machine: 09	IN-LINE PACKAGING, INC. FORT MYERS, FLORIDA Preformed Tray Vacuum Packaging Machine: Gorrvac.... (Series 10, 20, 40, 60, 80, 120, & 160)
H-WORTH, INC. SHEBOYGAN FALLS, WISCONSIN Sausage Machine: 100	INDUSTRIAL DESIGN & MACHINE CO. NORFOLK, VIRGINIA Fat Measuring Tool: H-2622-R1 Ham Circumference & Carcass Length Measuring Tool: H-2622-R2 Ham Gauge Tool: G-2789-1	INTEGRAL PROCESS SYSTEMS, INC. PARK FOREST, ILLINOIS Cryotransfer Freezer: 18-11, 24-11, 36-11, C.... Nitrogen Freezer: ..2, ..3, ..4 Cheese Applicator: C-24, C-36 Sauce Applicator: S-24, S-38 Shuttle Conveyor: 618, 624, 836, 848, SC..., SC..., SC....S Cryotransfer Freezer Tunnel: XB...., C (Carbon Dioxide), CK (Liquid Nitrogen) Automatic Patty Collator-Shingler: IPS-SG02 Conveyor: 2-30, C.T. CO2 Freezer: C-.....1
HYCOR CORPORATION LAKE BLUFF, ILLINOIS S/S Rotary Strainer: RSM....	INDUSTRIAL GAS DIVISION AIR PRODUCTS AND CHEMICALS, INC. ALLEGTON, PENNSYLVANIA Freezer: "Cryo-Quick" GR-.....-PO	INTERLAKE PACKAGING CORPORATION RACINE, WISCONSIN Clipper Machine: R73K4
HYDRO-THERMAL CORP. MILWAUKEE, WISCONSIN Wizzard Drum Opener: F (Cut Outside the Chime)	INDUSTRIAL INNOVATIONS, INC. RENFREW, PENNSYLVANIA Liver Dewatering System (Incline Conveyor, Dewatering Shaker, and Lazy Susan): APS-3	INTERNATIONAL MARKETING LINCOLN, NEBRASKA "Dura Life" Plastic Drums: Sealable Plastic Head and Slipon Lid
HYTROL CONVEYOR COMPANY INC. JONESBORO, ARKANSAS Poultry Parts Conveyor: TR-78 Conveyor TA-79-G	INDUSTRIAL KNITTING INC. MONTREAL, QUEBEC, CANADA Fully Automatic Netting Machine: 44 Air Operated Meat Stuffing Machine: 1616	INTERNATIONAL OFFICE APPLIANCES NEW YORK, NEW YORK Cyclone Meat Roll Tying Machine: TS25 "Dove" Meat Roll Tying Machine: DT1
- 1 -	INDUSTRIAL MACHINE SERVICES PLAINVIEW, TX Down Hide Puller: 1125 Head Hold Down: 1126 Intestine Trimming & Splitting Machine: 1129 Core Sampling Machine: 1131	INTERNATIONAL SALT COMPANY CLARKS SUMMIT, PENNSYLVANIA Brine Tank: Wood Lixator: Sterling Brinemaker "Sterling Brinopak": IS-.... Pur-O-Pak Brine Purification System: PP3000, PP6000, PP12,000 Fiberglass Polyester Brine Tank: 81-060
ICORE DIV./ACUREX CORP. MOUNTAIN VIEW, CALIFORNIA Checkweigher-Classifier: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series Sorting Conveyor, Channelizer: CH Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series Checkweigher: Mark II, Mark IIA, Mark III Weightable/Conveyors: Frame 22, Frame 23, Frame 33, Frame 40	INTRALOX, INC. NEW ORLEANS, LOUISIANA Belt (Food Contact) Plastic Open Hinge: KDL0900	

Belting (Food Contact): Flat Top Intralox CD-1	Sanitary Positive Displacement Pumps: 25500, 25550, 25600, 25650, 25750, 25800, 25850	<u>JARVIS PRODUCTS CORPORATION</u> MIDDLETOWN, CONNECTICUT
Belt (Food Contact) 1" Pitch Flush Grid: 10800, 10800 FLT	Sanitary Centrifugal Pumps: 701, 702, 703	Vent Cutter: VC **All Species** (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
Belt Open Area: 30000 Plastic Belts (Food Contact): Plastic Open Hinge w/Side Guards: 10900SG	<u>JACCARD CORPORATION</u> ORCHARD PARK, NEW YORK	Dehider w/Rear End Exhaust: JC-1
Plastic Open Hinge w/Streamlined Flights: 10900 FLT	Steak Cutter (Portion-Matic): 1070, 1070-A	Hydraulic Hock Cutter & Dehorner: 25C, 26K
Plastic Open Hinge W/Streamlined Flights and Side Guards: 10900 FLT/SG	Slicer (Instant-Matic): CKS	Hydraulic Dehorner: 50-D
Flat Top Belt: CD-1-HD	Tenderizer (Tender-Matic): CA-100, E-80, E-90, CA-101, CA-102, H, J, E-93	Hydraulic Cutter; Hock/Dehorner/Loin Dropper: 30CL
Belt (Food Contact) 1" Pitch Raised Rib: 10880	Skinning Machines: GG-35G, GG-50G, GG-45	Hydraulic Beef and Hog Head Dropper: 3HD
Plastic Open Hinge Belt (Food Contact): 400-OH, 400-OH/FLT, 400-OH/FLT/SG	Vacuum Packaging Machine: VC999... "Super Jumbo"	Dehider: Starcraft
Plastic Belt (Food Contact): 100FG	Dicers: TA-84, TA-84S, TA-108S, Treif Junior	Air Scribe Saw: 600F, 600G
<u>IOWA BEEF PROCESSORS, INC.</u>	Dicers: TA-108/3 and TA-108/4	Air MultiPurpose Saw: 700F, 700G
DAKOTA CITY, NEBRASKA Hide Stripper: D	Dicer/Slicers: Piccolo II, DerBy, Sprint, Unimat 108, Unimat 108/2, CuBemat 120, CuBemat 144	Air Scribe & Loin Saw: 800F, 800G
Edible Fat and Bone Cyclone: FBC-1	Injector Pokomat: P30/450, P8/270, P20/310, P10/300, P14/300	Air Saw: 900F, 1000F
<u>IRVINE COAST ROYALTIES, INC.</u>	Skinning Machines: GG-35P, GG-35PB, GG-50A	Hog Neck Breaker: 3300 HNB
NORTH HOLLYWOOD, CALIFORNIA Spiral Slicing Machine: 1025-.	Meat Slicer: TK-640, TK-920, TG-180, TG220	Pneumatic Hock Cutter: 400 HC
<u>ISLAND EQUIPMENT COMPANY</u>	Automatic Pickle Injector: PI-..., PI-7, PI-9, PI-13, PI-16, PI-25, PI-40, PI-80	Hock Cutter: HC-400, HC-500
HIALEAH, FLORIDA Bone Conveyor	De-Rinding Machine: N-520	Electric Bone Saw: 4001, 4002
<u>ITC BREDDO DIVISION</u>	Pork Chop Cutter: "Candia"	Brisket Saw: 5 DM, MG-1
KANSAS CITY, KANSAS "Likwifier" Mixer. LOR-..., LOR-..., LOR-..., LOS-..., LOS-..., LOS-..., LORW-..., LORW-..., LORW-..., LOSW-..., LOSW-..., LOSW-....	Skinning Machine: EX45CP EX35CP, 45PS	Electric Dehider: DH-1, DH-2, DH-3, DH-4
<u>ITT ENGINEERED VALVES</u>	<u>JACOBSON MACHINE WORKS, INC.</u>	Hydraulic Carcass Splitting Saw: "Hydra-Splitter", OTT.
LANCASTER, PENNSYLVANIA Diaphragm Valve: Series 4940-802-R2	MINNEAPOLIS, MINNESOTA Meat Crusher "Full Nelson" 1-1614-B, 1-2214-B, 1-3414-B	Loin Dropper: 25CL
Sanitary Type Diaphragm Valve: ...-4920-..., ...-4120-..., ...-4930-..., ...-4130-..., ...-4940-..., ...-4140-..., ...-4770-..., ...-4170-..., ...-4790-..., ...-4190-....	<u>LUTETIA JAEGAR, INC.</u>	Lung and Kidney Remover: LKE-1
<u>LEN E. IVARSON INC.</u>	TAMPA, FLORIDA Vacuum Tumbler: 4	Jarvis "Buster" Band Saws: (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180 F. water.): H080, S760
MILWAUKEE, WISCONSIN "Schroder" Kombinator MKB 04/1781400 w/pump KL05, UKB 04/1781400 w/pump KL05	S/S Vacuum Tumbler: 3	Sig Flaying Knife (Not acceptable for trimming grubs)
Margarine Packaging Machine "Bock" FOB...	S/S Vacuum Tumbler: 5, 6	Electric Reciprocating Saw: 45E
"Benhil" Margarine Filling & Packaging Machine: 8345	S/S Meat Loader: 2	Carcass Splitting Saw: 44
<u>JAMAR CORPORATION</u>	Injector Tenderizer: 3	Air Reciprocating Saw: 45E
ELMHURST, ILLINOIS S/S Stuffing Horns: S, R, L, RB	Tenderizer: 2T	Individual Off-line High Pressure Bird Washer with Chlorinator: TC-100, C-100
<u>JAMM INDUSTRIES</u>	<u>JAMES RIVER CORP.</u>	Carcass Band Saw w/Water Flush and Anti Drip Device: "Buster" III, IV, V (The water flush device does not preclude a suitable sterilizing system.)
CHICAGO, ILLINOIS S/S Wire Belt Conveyor: J-100, JD-200, JD-300, JT-400	KALAMAZOO, MICHIGAN Packaging Machine: "Minnie-Mite" IPC	Dehider: Starcraft II
<u>J AND R MANUFACTURING</u>	Bacon Cartoner: TUK-MK-2	Sheep Dehorner: 425-8
MESQUITE, TEXAS "Oyler" Smoke Pit: SS-1, SS-2	<u>HARRY P. JANES</u>	Hydraulic Saw: 700F, 1000F
<u>J & B SAUSAGE COMPANY, INC.</u>	STOCKTON, CALIFORNIA Sanitary Type Valve: 32, 23	Oil Gland Cutter: OGC-1
WAELDER, TEXAS S/S Meat Tumbler: VT-1000		Neck Breaker: DNB-1
<u>JABSCO PRODUCTS A UNIT OF ITT CORP.</u>		Low Voltage Electrical Carcass Stimulator: BV-80
COSTA MESA, CALIFORNIA Sanitary Pumps: Series 15010, 15030, 15050, 15070, 15170		Saw (one-piece blade): Wellsaw 404, 424, 444, 464
		Saw: Wellsaw 504
		Hydraulic Dehorner: 50G
		Hydraulic Scribe Saw: 600 FS
		Hydraulic Multi-Purpose Saw: 700 FS
		Hydraulic Scribe & Loin Saw: 800 FS
		Hydraulic-Hog Brisket Saw: HBS-2, HBS-3
		Pneumatic Poultry Neck or Leg Cutter: CPE
		Pneumatic Turkey Neck or Leg Cutter: CPP
		Tongue Bone Cutter: TBC
		Dehider: Starcraft III

Hock Cutter: 500HC	WAUKEGAN, ILLINOIS	704-...., 705-...., 715-....
Hog Brisket Saw: HBS-3	Band Saw (Packers): 19-A, 53-A,	810-...., 811
Sheep Brisket Shear: 423-3	54-A	S/S Conveyor: 732-...., 733-....,
Hog Splitting Saw (w/water flush and anti-drip device. This water flush does not preclude a suitable sterilizing system.): SK-1	Ribbon Blender: SRB-...	734-...
Hydraulic Dehorner: 80G	Traveling Table Band Saw: 200S	Boning Conveyor: 771
Saw Sterilizing Box: ST-1 (Operation, cleaning, sanitation, and maintenance schedule will be furnished with each saw.)	Stationary Table Band Saw: 190S	Walking Beam Conveyor: 781
DONALD S. JARVIS, INC.	Ham Tumbler: HT...	S/S Wire Belt Conveyor: 731-....
EDGEMONT, PENNSYLVANIA	 <u>JOY MFG. COMPANY</u>	Lazy Susan Turntable: 901-....
Scalder: H71-375	WILMINGTON, MASSACHUSETTS	S/S Multi-Level, Packoff
"HollyReynolds" Chill Vat: 160	Greer Battering Machine: FBA	Turntable/Conveyor System: 905-....
<u>JASEC, INC.</u>	Greer Breading Machine: FBR	Metal Detector Conveyor: 791-....
ATTICA, INDIANA	 <u>JULIAN ENGINEERING COMPANY</u>	Metal Detector: 510-..., 520-....
Electric Carcass Stimulator: ..AC, ...AC, ..DC	CHICAGO, ILLINOIS	Metal Detector Conveyor: 516-...., 526-....
<u>JAYSON DESIGNS, U.S.A.</u>	"CLASS" Water Spray Cabinet: 1020	 <u>KAMFLEX CORPORATION</u>
ANAHEIM, CALIFORNIA	"CLASS" T-Bar Product Conveyor: 1060	CAROL STREAM, ILLINOIS
Jayson Pie Machine: M/C Slimline	"CLASS" Automatic Loader: 1080	Vertical Belt Conveyor: 751-....
<u>J. D. EQUIPMENT COMPANY</u>	"CLASS" Belt Unloader Conveyor: 1070	 <u>KANAFLEX</u>
DALLAS, TEXAS	"CLASS" Brine Deluge Cabinet: 10340	COMPTON, CALIFORNIA
Cooker: CD-1, CD-2	"CLASS" Coagulant Deluge Cabinet: 1050	Clear Hose: Series 200SFG, 210HFG
Dip Tank: BT-1	"CLASS" Cook Cabinet: 1010	Hose: 290 FG
JENSEN ASSOCIATES INC.	Brine Chill Cabinet: VBC-100	 <u>KARRS GMBH AND COMPANY KG.</u>
RIVER VALE, NEW JERSEY	 <u>JUPITER OF G. VERITA COMPANY</u>	STUTTGART, WEST GERMANY
Chicken Dolly	SUFFERN, NEW YORK	S/S Smokehouse: U2800/1, U2800/2, U2800/3, U2800/4, 1600
Cutting Board: Thermo-Plastic	Pneumatic Dehider: HD-7	 <u>THE KARTRIDG PAK CO.</u>
<u>JESCORP</u>	 <u>JUSTIN ENTERPRISES, INC.</u>	DAVENPORT, IOWA
BARRINGTON, ILLINOIS	FAIRFIELD, OHIO	Packaging Machine (Chub): 40, 41, 33, 34, 36, 37, 38-1, 39, 42-1, 42-2, 50, 43, 44-3
Belt Vac Jar Closer: 2014-4	Fibre Glass Tank, Acceptable for brine & water storage.	KP Vacuum Bagger: 306-2, 306-3
<u>JET SPRAY</u>	 <u>JUSTIN FIBERGLASS INC.</u>	Vacuum Deaerator: 201-1
WALTHAM, MASSACHUSETTS	GEORGETOWN, DELAWARE	Weiner Stripper: 302-2, 302-3
Refrigerated Dispenser: TJ3	Fiberglass Storage Tank: 142 (Acceptable for storing water or brine.)	Kartridg Pak Deboner: 312-1
<u>JETNET CORPORATION</u>	 <u>JVR INDUSTRIES</u>	Meat Chiller: 312-1-C
CARNEGIE, PENNSYLVANIA	BUFFALO, NEW YORK	Meat Stuffing Pump: 313-1, 313-2
Applicator (Jettyer Netting):	Vacuum Packaging Machine: CV-3CS, CV-8CS	Compensating Cylinder: KS
Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL, Pneumatic FF-1001-Type-CXAL	 <u>- K -</u>	Deboner: 318-1, 318-2, 318-3
Net Loading Cartridge: S/S "NetMatic" Net Loader: F-4000	 <u>K-TRON, INC.</u>	Continuous Anyl-Ray Fat Analyzer M-401
<u>J-HAWK PLASTICS</u>	SCOTTSDALE, ARIZONA	Deboner: 318-2B (To Be Used in conjunction with Bone Press: 312-1.)
LEAWOOD, KANSAS	S/S Platform Scale: B3W	Packaging Machine, Chub: 38-2
Cutting Board: Kimo Plastic	 <u>KAISER ALUMINUM & CHEMICAL COMPANY</u>	Meat Sample Compactor: 316-S1
<u>JOHNSON BROTHERS MANUFACTURING, LTD.</u>	CHICAGO, ILLINOIS	"Anyl-Ray" X-Ray Fat Analyzer: M-201, 316-3
WINNIPEG, MANITOBA, CANADA	Foil Crimper: HCT-802, HCT-801, HCT-803	Mechanical Deboning Machine: 318-2A, 318-2., 318-2.., 318-3., 318-3.., 318-23., 318-23..
Cattle Head Skinning Stanchion: JPH-2	Foil Container Closing Press: ACM400	Anyl-Ray Fat Analyzer: 316-4A
Hide Puller: JP2-C	"Air-O-Matic" Pie Press: A-800	Pump Feeder: 318-P
<u>C. JOHNSON CHEESE EQUIPMENT, INC.</u>	 <u>J. KARLBERG ASSOCIATES</u>	Portable Fat Analyzer (Par): 322-1
PLAINFIELD, WISCONSIN	WYCOMBE, PENNSYLVANIA	Tortilla Folder: 323-1
Horizontal Cheese Block Cutter: CJ-....	Stand and Mounting Bracket: 100	Continuous Anyl-Ray Fat Analyzer: M-401-..
<u>JONES & HUNT INC.</u>	Link Conveyor: 110	Chub Packaging Machine: 44
ORWIGSBURG, PENNSYLVANIA	Stuffing Table: 120	 <u>KASON CORPORATION</u>
Storage Tank: Plastic	 <u>KAMFLEX CORPORATION</u>	LINDON, NEW JERSEY
<u>JONES SUPERIOR MACHINE COMPANY</u>	ADDISON, ILLINOIS	Vibroscreen: K-30-1-SS, K-....-SS
	Conveyor: 700-...., 700A-...., 702-...., 703-....,	 <u>HENRY B. KATZ ASSOCIATES</u>
		SHORT HILLS, NEW JERSEY
		Automatic Giblet Wrapping Machine: K-Wrapper
		 <u>KEATING OF CHICAGO</u>
		CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet: TS-14, -18, -20, -24 "Wimco" Oven w/S/S Interior & Exterior: 27-2 DOXSS	(Adequate sanitizing facilities must be provided. This will include 180 degrees F. water.) Saws: SC-... Hydro-Clipper Leg Shear: HL-1 Dehider: Turbo II	SSDSBT Head Work and Trim Table: SSHWTT Ham Pump Table: SSHPT Head Flush Cabinet: SSHFC Pluck and Gullet Trim Table: SSPGTT, SSDPGTT Revolving Head Flush Cabinet: SSRHFS Tripe Washer: SSUTW Patty Packing Table: SSPPT Stuffing Table: SSST Head Inspection Stand: SSHIS S/S Screw Conveyor: SSSC-.. Meat Pump: SSMP Tamale Machine: SSTM Receiving Table: GRT-..... Conveyors, PRCC-..... High Lift Dumper: HL-D.. Vertical Lift Dumper: VL.. Pivot Dumper: DP-V-C.. Mixer/Blender: SCB-....
KEEBLER MFG. COMPANY CHICAGO, ILLINOIS Mixer: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.) Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassembled for cleaning.) Shoulder Knife: 458 S/S Vat: 341	KENTMASTER MANUFACTURING OMAHA, NEBRASKA Hock Cutter: KM HC-III, KM HC-IV	
KEENLINE CONVEYOR SYSTEMS OSHKOSH, WISCONSIN Conveyor: OM-307-716	KENTUCKY COLONEL BARBECUE LEXINGTON, KENTUCKY Oven: A	
KEK, INC. BRISTOL, PENNSYLVANIA Mill, Betagrind: BG34-SS (Dry Product Use Only)	KERCO COMPANY, INC. ST. LOUIS, MISSOURI Bacon Conveyor: 200, 300	
KEMA NOBEL FOOD SYSTEM KLIPPAN, SWEDEN Boning System: "Been-A-Matic" 001	KERRES GMBH & COMPANY KG WEST GERMANY Smokehouses: KBS700EL, CS700EL, CSI...EL, 1...EL, U2.../., US2.../.	
KENFIELD CORPORATION MINNEAPOLIS, MINNESOTA Vacuum Sealers: C-14D, C-14DN, C14E, C14EN	KERR SA. SWITZERLAND Belts (Food Contact): F5, F10, F20, F22, F30, P6, P10, W20, W30 Belts (Packaged Product): R10, R18, R20, S10, L10D, L20D	
KENT COMPANY CHICAGO, ILLINOIS Freezer: Liquid	KEY EQUIPMENT COMPANY MILTON-FREEWATER, OREGON Scalper: 17A64 Air Cleaner: 2B68 Dewatering Shaker: 1411	
KENTCO NORTH MIAMI, FLORIDA Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K... Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K... Poultry Killing Machine: Rajah	KEY LABORATORIES, INC. LARGO, FLORIDA Polypave Drum Mixer: PT600FG Poly Tub Mixer: SS550FG	
KENTMASTER MFG. COMPANY LOS ANGELES, CALIFORNIA Hog Splitting Saw: KM-110, KM-130, KM-160 Beef Splitting Saw: KM-75, KM-151, KM-203, 200 Beef Brisket Saw: KM-153, KM-500 Hog Brisket Saw: AHB, EHB Dehorning Saw: KM-650, AD Breaking Saw: 600, Colt Ham/Shoulder Marking Saw: 149, AM Combination Ham & Shoulder & Scribe Saw: AC "Pace-Setter" Brisket Saw: 500 Primal Cut Saw: APC, 77, "Superspeed" Carcass Band Saw: Bandmaster, "Bandmaster" III (Adequate sanitizing facilities must be provided. This will include 180 F. water.) Beef Leg Cutt-Off Saw, AL Dehorner: Hydro-Clipper II, Hydro-Clipper I Carcass Band Saw: BANDMASTER II	KEY TECHNOLOGY, INC. MILTON-FREEWATER, OREGON Deicer Shaker: 403131 ISO-FLO Dewatering Shaker: 403916, 403917 Feed Shaker: 405430, 405470 Vari-Feeder: 405440 Shaker Assembly: 407443 "Iso-Flo" Breader Feed Shaker: 407432 "Iso-Flo"	
	KEYSTONE VALVE HOUSTON, TEXAS 4" Butterfly Valve: 99-S w/pipe spreader	
	KILIA FLEISCHEREIMASCHINEN KIEL, WEST GERMANY "Kilia" Rapid Cutter: 2000S	
	KINETIC EQUIPMENT COMPANY, INC. PLANO, TEXAS Conveyors: BCE-...., BCH-.... Conveyors w/Cutting Board: CEH-CB-.... Lazy Susan: LS-... Conveyor: OC-.... Boning Table: BC-.... Stationary Boning Table: SSSBT Trimming Table: SSTT Double Station Boning Table:	
	KLIKLOK CORPORATION ATLANTA, GEORGIA "Captain C" Packaging Machine: HS-.... "Captain D" Packaging Machine: HS-.... "Captain G" Packaging Machine: HS-.... "Captain H" Packaging Machine: HS-.... "Captain S" Packaging Machine: HS-1.... "Captain K" Packaging Machine Horizontal End Load Cartoning Machine: Magnum HMS Tri-Seal Carton Closer: PF-... Product Weighing/Dispensing Machine: "Enterprise"	
	KM ASSOCIATES ROSSVILLE, IN Screw Conveyor: SC-....A, AP-302 Column Dumper: L-1	
	K-M CRYOGENICS, INC. HOUSTON, TEXAS	

Liquid Nitrogen Freezer: CFF-....	(Galvanized Frame): 01-14-..., 01-20-...	Nesting Smokehouse Truck: 32921
KNUD SIMONSEN INDUSTRIES REXDALE, ONTARIO, CANADA	Ham Pumping Table: (Galvanized Frame): 01-14-58	Cattle Head Loops: 10 00 91, 10 00 93
Hog Head Brush: 1B/2, 2B/L	Ham Pumping Table (S/S Frame): 01-28-45	Head Inspection Truck: 10 02 97, 10 02 98, 10 02 99
Mixing Vat: 1800-E	Sausage Stuffing Table: (Galvanized Frame): 01-14-..., 01-20-..	Revolving Tripe Ring: 10 03 68
S/S Curing Vat: 523629	Sausage Stuffing Table (S/S Frame): 01-28-..	Hog Viscera Inspection Table: 10 00 96, 10 00 99
Continuous Smokehouse:	Boning Table W/Back Splash: 01-17-..	Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180 F. water.)
KSI-C-.....	Utility & Wrap Table: (Galvanized Frame): 01-14-..., 0120..	Truck Smokehouses: 32 00 01, 32 00 02, 32 00 03, 32 00 45, 32-01-55, 32-01-57
"LASKA" Cutter: MK-....-S	Utility & Wrap Table (S/S Frame): 01-28-..	S/S Curing Tanks: 01-12-..., 01-16-..
K.S.I. Screw Conveyors: D4444, D4445	Trimming Table: (Galvanized Frame): 01-14-..., 01-20-..	Hide Puller: 10 02 80
Liquid Smoke Applicator:	Trimming Table (S/S Frame): 01-28-..	Koch Control Plus Weight Control: 21 40 00
KSI-7500-1	Sausage Bucket: 01-12-..	"Maja" Pork Skinner: SKS350, SKJ500, VAZ500, VAZ502, VBA505
Brine Chill Unit: KSI-7500-5, BC-1R..., BC-2R-...	Scale Conveyor: 26 26 00	Revolving Head Wash Cabinet: 10 02 88
Unloading Table: KSI-7500-7	Belt Conveyor: 26 26 65	Primal Cut Wrapping & Bagging Station: 21 01 01
Tempering Duct: KSIC-7500-2	Horizontal Product Conveyor: 26 27 75	Frey Electro-Hydraulic Stuffer: 24 53 30, 24 53 70
Pre-Chill Cabinet: KSIC-7500-4	Overhead Bone Conveyor: 26 27 70	S/S Lazy Susan Tables: 26 22 50, 26 22 60, 26 22 70, 26 23 50, 26 23 60, 26 23 70, 26 28 25
Dry Sausage Oven: DSO-G-..., DSO-S-..	S/S Meat Truck: 01-17-03	"Multivac" Sealing Machines: AGW, AGV, AG-5, B-7
Conveyor D-4902	Meat Truck (Hot Dipped Galvanized): 01-14-..	S/S Cook Vats: 01-20-..
Ham Boning System--consisting of the following: Conveyor: A1-1248; Conveyor: A1-1305, Ham Fat Trim Table: A1-1312, Whole Ham Conveyor: A1-1244, Ham Feeding Conveyor: A1-1288, Vat Dumper: A1-1255, Combo Dumper: D-5559, Main Boning Conveyor: AO-454, Smokehouses: BPO-.RG.., BPO-.RS.. Hog Neck Washer: KSI/SKF S/S Pickle Injector: H-102 Electronic Fat Measuring Device: "FAT O METER" FOM	Sealing Machine (Multivac): AG-4, B-6, BG-6, R-67, R-70	Vacuum Ham Tumbler: 24000
Brine Chill Test Unit: BC-1R	Fat Control (Digital): Honeywell	S/S Boning Table: 26 28 00
S/S Tables: A4-635, A4-636	Alpina Cutter: KA-175, KA-275, KA-440, KA-660	"Grand Prize" Smokehouses: 32 01 42, 32 01 43, 32 01 44, 32 01 45
Carcass Vacuum System: KSI	Portable Cook Tank: SP-18424	"Palmia" Grinders: KP-250, KP-300, KP-400
Buggy Dumper: D-5000	Worm Screw Conveyor: 28 26 30	Ham Pump: 011227
Automatic Pickle Injector: FGM-...	Honeywell DFC Console: 29 04 00	"KochFarpa" Stuffer: KF-50, KF-100, KF-150, KF-30
KOACH ENGINEERING, INC. LOS ANGELES, CALIFORNIA Cryogenic Immersion Freezer: CIF-3..	Durasan Cutting Boards: 01-14-..., 01-17-..	"Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125
CO2 Freezing Tunnel: COFT-12-...-3, COFT-20-..3	Koch Dicers: 28 30 00, 28 60 00	Low Voltage Electric Carcass Stimulator: 150LV
Post Cooling Tunnel: PCT-12-...-3, PCT-20-..	Treif Dicers: 21 01 44, 21 01 08	Vacuum Tumbler: 478000
KOBROWSKI MACHINERY COMPANY CHICAGO, ILLINOIS Presto Dicer (Beilhack): A-84	Portable Inclined Belt Conveyors: 26 28 50, 26 29 00	Steam Cabinet: 311141
KOCH SUPPLIES INC. KANSAS CITY, MISSOURI (Self-Feeding) Grinder: K-56	Triple Track Broiler: 22 30 00	Smokehouse: KL-....
Cutting Table	Inclined Belt Conveyor: 26 29 50	Stuffer: "KS" P6-....
Viscera Table	Head Flushing Cabinet: 10 00 74, 10 00 75, 10 00 76, 10 00 77, 10 00 78, 10 00 79	Automatic Chopper Mixer
K-Frame Tables: (Galvanized Frame): 01-14-..., 0-120-..	Smokehouse Trucks & Cages: 2928, 2929, 2925, 24537, 24538	Emulsifier: SELO-KS FD-9
K-Frame Tables (S/S Frame): 01-27-99, 01-28-..	Dropped Meat Wash Stand: 011136	Vacuum Tumbler: 478100
Packaging Machine "Multivac": AG-6, AG-8, AG-80, AG-800, A-300, A-400, AB-100, M-8..., M-8..D, M-72, R-7..., R-5..., R-80	Umbrella Tripe Washer: 10 03 57, 10 03 58	Pickle Injector: "Injectomat" KR-...
Gate Conveyor: 26 24 20	Pluck & Gullet Tables: 10 01 27, 10 01 28, 10 01 29	Chub Cutter: KLC
"InjectOMat" Pickle Injector: 12351, 12350, 12352, 12354, 12375	Viscera Separating Table: 10 06 89	Emulsifier: KS.....
Product Packing Tables: 01-17-31	Beef Paunch Working Table: 10 03 76	"Koch" S/S Cutter: KS-200
Boning & Trimming Table:	Hog Head Holder: 10 01 01	Frey Electro-Hydraulic Stuffer: Frey.
	Paunch Truck: 10 00 72, 10 00 69	"Multivac" Sealing Machine: AG-500, AG-900
	Head Inspection Stands: 10 00 84, 10 00 86, 10 00 87, 10 00 88	White Tub: 01-07-07
	Fat Receiver & Washer: 10 06 99	Blue Tub: 01-46-34
	Hog Scalding Vats: 10 02 29, 10 02 30, 10 02 31, 10 02 35, 10 02 36	S/S Dump Buggy: 01-45-28, 01-45-29
	Head Inspection & Work Truck: 10 07 00, 10 07 01	Packaging Machine: "Multivac A-200"
	Tripe Scalders: 10 03 59, 10 03 60, 10 03 62	White Tub: 01-07
	Head Working and Trimming Table: 10 02 93	Blue Tub: 01-46-34
	Offal Truck: 10 01 05	Automatic Pickle Injector: PI., PI..; "Guenther" PI-..., PI-....
	Loin Rack Truck: 0120.., 0114.., 0119..	Stuffer: "Koch-Fatosa" KF-50, KF-100, KF-150, KF-30
		S/S Smokehouse: "Grand Prize" 32 02

70, 32 02 71, 32 02 72, 32 02 73
 Vacuum Chamber Packaging Machine:
 B860
 Continuous Vacuum Stuffer: KVF...
 S/S Continuous Vacuum Stuffer: "Koch
 Konti" 24300

KOL-FLO CORPORATION
 BAYONNE, NEW JERSEY
 Liquid Cooler: DWC-10

KONTRO COMPANY INC.
 ORANGE, MASSACHUSETTS
 Paddle Pump: PAC 60/S, PAS 60/S
 Sine Pump: SPS-...

KOPPENS INDUSTRIES, INC.
 STONE MOUNTAIN, GEORGIA
 Conveyor: EC
 Transport Conveyor: TG
 Shuttle Conveyor: SCB-00-00,
 SCB-00-00
 Mixer: MK-...
 Conveyor: EC-..., EC-....
 Transport Conveyor: TG-..../....,
 TG-..../....
 Shuttle Conveyor: SCB-..../....,
 SCB-..../....
 Deep Fat Fryer: BR-..../....,
 BR-..../...., BR-..../....,
 BRS-..../...., BRS-..../....,
 BRS-..../....
 Conveyor: KTIG 5000/600
 PreDuster/Breder Machine: PRM 400
 MEG, PRM-....MEG

KOPPENS MACHINEFABRIEK B.V.
 BAKEL, HOLLAND
 Automatic Batter & Breading
 Machine: EPR...
 Croquette Machine: CR-400
 Deep Fat Fryer: BR-S
 Patty Machine: VM-...
 Pre-Dusting/Flour Machine: PRM-900
 Shuttle Conveyor: SCB-900/600,
 SCB-1200/900

KOSSUTH FABRICATORS, INC.
 ALGONA, IOWA
 Conveyor: KF-200
 Belt Conveyor: KF-400

GUNTER KRUSE PACKAGING, INC.
 OWNERS GROVE, ILLINOIS
 "Swissvac" Vacuum & Sealing
 Machine: Superjumbo 900.
 Sealing Machine: 500, 550
 Vac-Pak Machines: Transmatic 600,
 610, Tandem 650
 Sealing Machine: DUO-410
 Vacuum & Sealing Machine Swissvac:
 Major Vertical 560
 Vacuum Packaging Machine: "Krusvac"
 GK-2

K-TRON CORPORATION
 PITMAN, NEW JERSEY
 Weigh-Belt Feeder: W300-S

KUHL CORPORATION
 FLEMINGTON, NEW JERSEY
 S/S Washer: BPSW-600
 S/S Dryer: H1-PB-1000
 Scalder: SS 36 SSF

KUHLMAN, INC.
 MENOMONEE FALLS, WISCONSIN
 Cheese Cuber-Grater: 2-10
 Cheese Depositer: 26-..
 Meat Applicator 25-28
 Sauce Applicator: 24-36

T. W. KUTTER, INC.
 AVON, MASSACHUSETTS
 Kramer-Grebe "Cut-Mix" Cutter:
 W/S/S Bowl: CM..., VSM...
 Autovac Packaging Machine: Quick
 Automatic, Quick Duo, Junior I,
 Variant III, Variant IV, Variant
 V, Variant ST
 "Pylon" Truck Dumper: 119 (to be
 used with trucks equipped with
 antidrip devices)
 Angle Grinders: 197, 198
 S/S Carts: CV-400, CV-600
 "Tiromat" Vacuum Packaging Machine:
 CS-...
 "Fessman" S/S Smokehouse: T-3000,
 T-6000
 S/S Smokehouse Truck: CV-ST
 "Fessman" Continuous Frank Unit:
 T-4000
 Fill Clip Machine: FCA-S
 "Poly Clip" Packaging Machines:
 Sfc-....
 Poly Clip Machines: DCA, DCA-U,
 DCD, DCH, FCA, SCA, SCD, SCH
 Linker & Stuffer: VA, Vf-325
 Continuous Stuffer: Vf-350
 Continuous Vacuum Stuffer: Vf-20,
 Vf-16, Vf-12
 Metal Detector: SMD, PMB
 "Tiromat" Vacuum Packaging
 Machine: CSVA430L (Gas
 Injection)
 Automatic Ham Filler: TWC-H3-...
 Multineedle Injector: Hydra-BL-...
 Hyrda-BI-...
 Elevator: "Omega" 750
 Vacuum Tumbler: PRT-...
 Crushing Mill: "Molistic" 750
 Piston Stuffer: FA-30, F-30S
 Smokehouse: T-7000
 Transfer Clip Automat: TCA
 Continuous Vacuum Filler: VF-10
 Portioning and Linking Machine:
 PA-30-4, PAL-51, PAL-52
 Vacuum Chamber Machine: "Compact"
 Meat Cutting System: Kramer & Grebe
 CCA-....
 Automatic Vacuum Packing Machine:
 "Quick" 2000
 Tenderizer: 360
 Rotary Filter: 25
 Continuous Vacuum Stuffer: VF-24
 "Kramer-Grebe" Cut-Mix (W/SS bowl):
 SM-...
 Vacuum Stuffer: VF-...
 Stuffer: VF-80
 Oven: T-4500
 Tiromat Packaging Machine:
 CS 3000/....
 Angle Grinder: "Kramer and Grebe"
 223

Poly Clip Machine: DFC
 Vacuum Chamber Machine: "Linevac" -3

KVP COMPANY, INC.

SACRAMENTO, CALIFORNIA
 Belts (Food Contact) Plastic Flat
 Top: 21...U, 22...U
 Gizzard Conveyor Belt: 11000S-U
 Belts (Food Contact): Plastic
 615.., 620..
 Plastic Chain W/Fused Top: 410..,
 415.., 420.., 425..
 Belts, Plastic, Food Contact Chain
 w/Fused Tops: 410.., 415.., 420..,
 425..
 Plastic Belt: "Flow Top" 615..,
 620..
 Fluid-Flo Plastic Belt (For
 Package Product Only): 62000,
 FF-WR, 62000 FF-WOR
 Plastic Belts (For direct product
 contact): 62000, Series STB,
 62000 FFM

KVP SYSTEMS INC.
 RANCHO CORDOVA, CALIFORNIA
 Plastic Belting (For packaged
 product only): "Roller Top" 42000
 RT Series

KYBURZ OF CALIFORNIA
 WHITTIER, CALIFORNIA
 Vacuum Tumbler:
 Pickle Injector: "REW-POK" N-14
 Meat Slicer: TK-....2, TPS-....

- L -

L&A ENGINEERING & EQUIPMENT, INC.
 TURLOCK, CALIFORNIA
 S/S Broth Evaporator System:
 L&A-....

L&L WELDING
 MEDLEY, FLORIDA
 Steam Cooker: LLW-100

LABELLETTE COMPANY
 FOREST PARK, ILLINOIS
 Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION
 KENOSHA, WISCONSIN
 Air Operated Valves: Series 161,
 162, 171, 262, 361, 371
 Pump (Sanitary): PR, PRE, PRED
 Tri-Flo Centrifugal Pump: C-Series,
 SP-Series
 Pressure Gauges: 54C28-X, 54C30-X
 Magnetic Traps: A55, A55 MP
 Bi-Metallic Dial Thermometer:
 54-B52-X
 Flo-Verter: 64-172
 Tri-Blender: F....MD-B..S
 In-line Filter: FM.... with
 filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.
 LUBBOCK, TEXAS
 Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES
 ALLENTOWN, WISCONSIN
 Tumbler: 600

LAND O' FROST, INC.

LANSING, ILLINOIS
 Meat Vacuum Bag Packager
 "Pouch-Vac" 100
 Filler: 101

CLAYTON H. LANDIS COMPANY, INC.

SOUDERTON, PENNSYLVANIA

Conveyor's: 02827 & 8197
 Limited Reduction Ham Boning
 System Consisting of: Conveyor:
 C-1, C-2, C-3, C-4, C-5, C-6,
 C-7, C-8, C-9, C-10, C-11, C-12,
 C-13, C-14, C-15, MB-1
 Holding Table: T-1
 Packing Table: T-2
 Trimming Bench: TB-1
 Dual S/S Incline Screw Conveyor:
 34507

LANGE LIFT COMPANY

PEWAUKEE, WISCONSIN
 Tipster: 12440

H. J. LANGEN & SONS LTD.

Mississauga, ONTARIO, CANADA

Carton Machine: B1
 Vacuum Meat Press: H75/S, H-95/S,
 H105/S, D-110
 Ham Vacuum Curing and Massaging
 Wagon: W-90
 Tumble Cure: B-120
 Tumble Cure w/Vat: W-80
 Can Feeder: V-86
 Can Filler: V-79
 Vat Dumping Device: P-82
 Can Filling Machines: VP99/90,
 VP99/120, V130/..., VP99/150
 Ham Press H95/SV
 Vacuum Tumbler/Injector R120..NI

Vacuum Ham Tumbler: V2M
 Deboning Machine: HU-40, U-30
 (All deboned product must be
 inspected for bone and cartilage
 fragments by the establishment.)
 Centrifugal Beef Food Cleaner:
 76P, 777P, 87P
 Hoof Remover: DESER
 Frozen Meat Cutter: B-17
 S. S. Frozen Meat Chopper: B17

LANIER MACHINE COMPANY

GAINESVILLE, GEORGIA
 Poultry Killer: 1000
 Line Devider: 3000

LAPARMENTIERE

PARIS, FRANCE
 Tripe Washer & Cleaner: 57, 67,
 68, 88
 Tripe Defatter & Refiner: 555R,
 666R, 68R
 Washer Elevator: 475
 Refiner Elevator: 375
 Inspection Table: 1000
 Centrifugal Beef Foot Cleaner:
 76P, 777P, 87P
 Hoof Remover: DESER

LASAR MFG. COMPANY

LOS ANGELES, CALIFORNIA
 Frozen Meat Flaker: AU-MF, CMF-G,
 CMF-S
 Grinders: A-42F, A-42HF, A-52F,
 A-52HF, A-56F, AA-56F, AU-42F,

AU-52F, AU-56F, TCA-12, TCA-22,
 TCA-32, AA-66S, AA-1100S,
 AA-1600S, AA-66, AA-1100,
 AA-1600, FMBG-1100, FMBG-1100S
 Mixer: 150F, 250HF, 500HF, 250F,
 1000, 1500, 2000 (Agitator to be
 removed daily for cleaning)
 Mixer-Grinder: 150/42, 250/52
 Band Saw: B-12F, B-14F, B-16F,
 SA-20F, SA-30, SA-36, SA-30F,
 SA-36F
 "Butcher Boy" Mixer: 500F
 Mixer-Grinder (Agitator to be
 removed daily for cleaning):
 500/56, 500/66, 1000/66, 2000/66
 Frozen Meat Cutter: GSF-620
 Mixer-Grinder: 100/42, 100/52,
 200/42, 200/52
 Vacuum Packaging Machine: VA-5,
 VA-2
 Vacuum Packaging Machine: "Butcher
 Boy" VA-1
 Vacuum Packaging Machine: VA-2
 Dual Mixer: 150-DM, 250-DM
 Grinder: AF42, AF52, AF56
 Band Saw: 1435S, 1640S
 Grinder: AU-66
 Tenderizer: CST
 Vacuum Packaging Machine: VP-16,
 VP-20, VP-32

JOHANN LASKA U. SOHNE

VIENNA, AUSTRIA

"Laska" Cutters (w/S/S Frozen Meat
 Cutter GFS620, K45S, K60S, K100S,
 K130S, K200S, K500S, K330S

LATEM METAL

DENVER, COLORADO

Head Inspection Rack: LMHL
 S/S Head Wash Cabinet: LMSC
 Galv. Head Wash Cabinet: LMGS
 S/S Wall Mounted Head Flush
 Cabinet: LMWHS
 Galv. Wall Mounted Head Flush
 Cabinet: LMWHG
 S/S Meat Pan Table: LMPT
 Cutting Top Table: LMCT
 Conveyor w/Cutting Boards:
 LMBT-15, LMDBC
 Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.

SCARBOROUGH, ONTARIO, CANADA

Pickle Injector: Guenther PI-...,
 PI-..., PIF-..., PIF-..., PIS-...,
 PIS-...

H. D. LAUGHLIN & SONS

FT. WORTH, TEXAS

Conveyored Boning Table & OH
 Bone Conveyor: SBT-....,
 OCB-....
 Inclined Screw Conveyor: SCP-T,
 SCPF-L
 Stuffing Table: SSST
 Utility Table: STUT
 Boning Table: STBT, DSBT,
 DBT-2000, GBT-A
 Inclined Screw Conveyor: SCP-L
 Ham Pumping Table: HPT
 Paunch Truck: SSPT, CSPT
 Smokehouse Truck, Galvanized: SI
 Hog Gambrelling Table: HGT

Head Inspection Stand w/S/S Head
 Loops: HIS-..

S/S Head Flush Cabinets: FHSC-..
 Galvanized Head Flush Cabinets:
 HFC-..

Viscera Inspection Table w/S/S
 Pans: VIT-.. (Sanitized with 180
 F. water.)

Head Inspection Truck: HIT-..

Offal Hanging Truck: LHT-..

Offal Freezer Truck: OFT-..

Flight Top Boning Table: FBT-..
 Conveyor: SKBC-...., HPC-....,
 SSBC-...., FBTC-....

Lazy Susan: LZSN, LZSN-A60

Head Workup Table: HWTT-S

Liver Hanging Truck: LHTP

Conveyor Table w/S/S Top: CPTG

Truck: OCT-18

Tripe Inspection Ring: TR-11

Tripe Umbrella: UMTW

Packing Table: SMPT-....,
 SMPTA-....

Meat Wash Sink: MWS-A

Paunch Table: PWT-A

Heat Tank: RFH

Tallow Tank: FTT

Tripe Hopper: ETRH

Rotary Meat Slasher: RMSL

Trimming Hopper: THSU-..

Steam Jacketed Kettle: ERC

THE LAZAR COMPANY

CHICAGO, ILLINOIS

Vaccum Packaging Machine: HA,
 "Sipromac" 650, 600, 550, 450, 350
 Membrane Skinner: "Grasselli" EX45CP
 Grasselli Skinner: NX-450

LAZCO INTERNATIONAL FOOD MACHINERY

COMPANY, CHICAGO, ILLINOIS

Ham Skinner: "Grasselli" 50A
 Automatic Skinner: "Grasselli"
 N520

Cato Mixer: AP-80, AP-150

Silent Cutter: CT-75

L. B. PRODUCTS CO., INC.

OTTUMWA, IOWA

Tank: LB275

Cut-Up Shackle: 1008-WS

S/S Sausage Tub: 3030

S/S Vegetable Tank: 360

S/S Meatainer: 1433

S/S Combination Eviscerating
 Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES

COMPANY, INC., HATFIELD, PENNSYLVANIA

Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.

TEANECK, NEW JERSEY

Filling Machine (Rheon): 204-A,
 205-A

LE BEAU PRODUCTS

BARABOO, WISCONSIN

Tote Boxes Gray & Natural Color:
 R197A, R187A, R180A, R250A,
 R240A, R5688, R5693, R501, R500

LEDER, INC.

PITTSBURGH, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1
0+02 PU, E60/1 0+05 PVC, E60/1
05+05 PU, E90/2 0+05 PVC, E120/2
05+20 PVC, E120/205+10 PVC, E120/2
0+02 PU, E120/2 0+05 PVC,
E120/205+05 PVC, E240/2 0+10
PVC, E240/2 05+10 PVC,
E360/305+10 PVC, E60/1 0+05G
White, E120/2 0+05G White Belt
(Packaged Product Only) Rapptex:
E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF
LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA
S/S Pressure Kettle, w/Perforated
S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With
Sanitary Quick Couplings): 70
Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8,
10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS,
PRS
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA
Chub Cutter: LL-105

LEFIELD COMPANY

SAN FRANCISCO, CALIFORNIA
Tripe Scalders: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (sanitized
with 180 F. water.)
Belt Type Bone & Fat Conveyor:
6560
Paunch Truck: 7005
Electro-Hydraulic Head Splitter:
1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle:
7065, 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S Top:
7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table
(Hog-Sheep): 1096-1 (Sanitized
with 180 F. water.)
Viscera Separating Table: 2075-1
Boning Table: 1096-2
Product Dump and Drain Tank: 5024

Meat Wash Table: 7540
Beef Foot Basket for Kill Floor
Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding
Conveyor: 6046-1
S/S Cooking Basket: 2050-2
Quarter Landing Table: 7520-19
Pneumatic Hoof Holder: 2060-6
Sheep Head Work-up Table: 1020-21
"Roll-A-Hide" Hide Puller: 1062A
(Probe must be sanitized between
each carcass.)
Hide Puller "Ultimate 8": 1061-1
Hide Puller: MITAB, "MARK" II
Round Bar Slide Bed Belt Conveyor:
6564
Beef Viscera Work-up Table
s/Manure Dump and Paunch
Flushing Hopper: 2075
Bin & Screw Conveyor: 6550-4
Foot Scalding Tank: 2060-10
Roller Bed Conveyor: 6562
S/S Rotating Table: 1096
Electric Stimulator: 4051
S/S Automatic Electric Stimulator
4055-.
Cattle Head Truck: 7065-8
Electric Carcass Stimulator:
4051-LV
Hide Puller "Frisco-Stripper":
1063
Hold Back Device: 1061-5
Hoof Puller: 2060-IE
Belt Conveyors: 6560-1, 6560-2
Moving Top Boning Table: 1096-2
Carcass Wash Cabinet: 1093-1
Cattle Hide Puller: 1063-9
Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA
S/S Kettle: TFN-..., TEC-...,
LGB-..., LEC-..., HEC-...,
TWE-..., LP-..., LS-...,
LSP-..., LT-..., TWP-...,
TWT-..., TWU-...
S/S Kettle with Scraper/Agitator:
TWMV
Electric Fry Pan: ES-..., TS-...,
LGAR
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK
S/S Shelf Truck: AST-172
S/S Sausage Stick Hanging Truck:
SHT-172
S/S Curing Truck: LT-172
S/S Tilt Type Sausage Meat Truck:
SAT-172
S/S Tilt Type Box Truck: TT-172
S/S Dump Bucket: DB-172
S/S Casing Flushing Table: CFT-172
S/S Stuffing Table: ST-172
S/S Boning Table: TTB-172
S/S Cutting And Trimming Table:
CT-172
S/S Cook Baskets: CTB-172
S/S Folding Smokehouse Cage:
FC-172S
Galv. Folding Smokehouse Cage:
FC-172G
S/S 4 Station Smokehouse Cage:
NC-172G

S/S Smokehouse Cage: C-172S
Galv. Smokehouse Cage: C-172G
S/S Smokehouse Tray: OT-172
S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST

FORT WORTH, TEXAS
Mixers: 100 DA-70, 200 DA-70,
600-DA, 600 DA-HT, 600 DA-HTS,
00 DA-70

LETSCH CORPORATION
SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric
Cooking Vat
S/S Tank (Portable): 400 Gals.
Conveyor: Single Belt, Three Belt
Inclined Hopper Auger Conveyor:
HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer: 60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI
Chiller Paddle Discharge: CPD-105
S/S Turkey Dressing Shackle:
TDNR-375

LEWIS MACHINE COMPANY

DEMAREST, GEORGIA
Breast Splitter: LSBS-52
Hydraulic Hock Cutter: LH-84
Inline Neck Skinner: TW-84
Bird Unloader: LBU-85
Neckskin/Gut Cutter: LNC/GC-86
Pickle Shackle: LP-304
Husky Eviscerating Shackle: LHE-304
Standard Eviscerating Shackle:
LES-304
Foot Unloader: FU-100
Turkey Neck Trimmer: LNT-88

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON
Freon Freezer: FF-6000
Spiral Freezers, 800 Series:
.....R..R,L..L,
.....R..L,L..R

LEWIS AND SONS, INC.

CUMMING, GEORGIA
Breast Slitter: LSB-52
Leg Puller: LLP-80
Poultry Head Cutter: HE

LEWIS SYSTEMS, MENASHA CORP.

WATERTOWN, WISCONSIN
Batch Containers: TBN-10, TBN-20,
TBN-30, BCN-10, BCN-20, BCN-30
Container Covers: DC-18, DC-19
Curing Vat: Plastic
Tote Box: SN-.....
Tote Basket: Chill Pack I, Chill
Pack II (Packaged Product Only)
Container: Bulk Handler:
BC-4840-42F
Plastic Meat Lug: SN 2818-10,

2516-9	Ty-MF Linker: 690	Process Enline Refractometer:
Product Tray: Series 1520, 1551	Ty-Linking Machine: 90 ACL-1H	LSC-....S
Transport Tray:US		
Plastic Container Covers: CO.....		
Plastic Container/Cover: 2115-9		
Plastic Container/Lid: FP-14		
Plastic Poultry Lug/Lid: 2416-11		
Containers (for packaged product only): 2115-9BQ, 2115-9NQ, 2115-9PQ		
<u>LEWISYSTEM</u>		
WATERTOWN, WISCONSIN		
Plastic Poultry Lug/Lid: NO2416, NO2416-6, NO2416-11		
Containers (for packaged product only): AF2915-5, AF3016-4F, AF3016-3F, VAF-2915-5F-BSF, VAF-3016-4F-BSE, VAF-3016-4F-ASF, VAF-3016-3F-BSF, VAF-3016-4F-ASF		
Containers (for direct product contact): AF-2915-SF-SSF, AF-3016-4F-SSF, AF-3016-3F-SSF		
Chill Tray (for packaged products only): BTT1080		
<u>LEWIS WELDING & MACHINE COMPANY</u>		
FLOWERY BRANCH, GEORGIA		
Giblet Pump: 001		
<u>LIFTEC SYSTEMS, INC.</u>		
HOLLEY, NEW YORK		
Dumper: HD-100		
<u>LIGHT SOURCES, INC.</u>		
WEST HAVEN, CONNECTICUT		
Germicidal Lamps (Non-Ozone Producing): G10T51/2, G36T6L, 782L10, 782L20, 782L30		
Note: These lamps must be used in accordance with Part 7, Paragraph 7.16(b) of the Meat and Poultry Inspection Manual.		
<u>LINCOLN MANUFACTURING CO., INC.</u>		
FORT WAYNE, INDIANA		
Oven: 1000, 1001, 1050, 1051		
<u>LINDHOLST AND COMPANY</u>		
TRIGE, DENMARK		
Killing Machine: LA-12-050		
Gizzard Processing Machine: LA-13-390		
Chicken Scalder: CLA-12-110		
Turkey Scalder: TLA-12-110		
Automatic Head Remover: LA-13-130		
Poultry Picking Machine: LA-12-270		
Chicken Neck Splitter: CLA-13-330		
Turkey Neck Splitter: TLA-13-330		
<u>LINK JUGGERNAUT AMERICAN CORP.</u>		
TAMPA, FLORIDA		
Vacuum Tumber: 1100		
<u>LINKER MACHINES INC.</u>		
CLIFTON, NEW JERSEY		
Ty-Casing Sizer: 550		
Ty-Peeler: 500, 670, 760, 760-C, PS760L		
Ty-Link Separator: LS-700, LS-850		
Ty-Tilt Top Truck Attachment: 400		
Ty-Linker: 122ACL, 123ACL, 140ACL		
<u>LIQUI-BOX CORP.</u>		
WORTHINGTON, OHIO		
Liquid Filler: F, C1t, C2t, CM1B		
<u>LIQUIPAK INTERNATIONAL, INC.</u>		
ST. PAUL, MINNESOTA		
"Seal-O-Matic" Carton		
Former/Filler: 060-S		
Transfer Pump: Bock 900		
Transfer Pump: AP25, HP25, HP50		
Former Filler: 540		
Fillers: 300, 400, 500, D40, D160, DT40, D80		
Bock Filler: 600, 600B (without Agitator assembly)		
Filler/Depositor: DT40T		
<u>LIQUID AIR CORPORATION</u>		
INDUSTRIAL GASES DIVISION		
COUNTRYSIDE, ILLINOIS		
Freezer Tunnel: "Zip Freeze"....		
<u>LIQUID CARBONIC CORP.</u>		
CHICAGO, ILLINOIS		
CO2 Snow Hood: CSH-1, CSH-2, CSH-3		
"Cryo-Shield" CO2 Freezer: JE-U, JE-U1, JE-U1A, JE-U3A, JE-U4A, JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U4		
CO2 Snow Applicator: CSH-5...		
"Posi-Shower" CO2 Snowing System: H..., M..., L..., IH..., IM..., IL..., SH..., SM..., SL...		
CO2 Freezer: JE-U1B		
"Icelander" Cube Ice Machines: LC-...., S/S LC-....		
"Cubemaster" Cube Ice Machines: CD-...., S/S CD-...., LCC-...., S/S LCC-....		
"Holiday" Ice Machines: 50W, 150AR3, 200AR3, 300AR3, 150AP2, 150W1, 150W2, 500AR4, 750AR4, 1000AR4, 2500W10, 3500W16		
Auger Conveyor: JE-U2A		
Cryo-Shield Spiral Freezer: JE-U6-..S-...., JE-U6-.....		
Cry-Flow CO2 Cooling Auger: JE-U7-....PA		
Cryo-Shield Freezers: JE-C1D, JE-C2D		
CO2 Snow Hood/Applicator: CSH-1, CSH-2, CSH-3, CSH-5..		
"Posi-Shower" CO2 Snowing System: H..., M..., L..., IH..., IM..., IL..., SH..., SM..., SL...		
CO2 Tunnel Freezer: JE-U, JE-U1, JE-U1A, JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U3A		
CO2/LN2 Tunnel Freezer: JE-U4, JE-U4A		
CO2/LN2 Spiral Freezer: JE-U6-..S-...., JE-U6-.....		
CO2/LN2 Cabinet Freezer: JE-C1D, JE-C2D		
CO2/LN2 Cooling Auger: JE-U7-....PA		
Auger Conveyor: JE-U2A		
<u>LIQUID SOLIDS CONTROLS, INC.</u>		
UPTON, MASSACHUSETTS		
<u>LOMBI RAVIOLI & FOOD MACHINES CORP.</u>		
BERGENFIELD, NEW JERSEY		
Piston Type Ravioli Machine: RAP-6		

Tube Type Ravioli Machine: R-4-6TU Dough Mixer: SSM-50	GARDENA, CALIFORNIA Dicer (Not for frozen meat): G-D, GD-S-..., GD-SR	723E, 724E, 725E, 728E, 728EW, 802E, 904-E, 301CM, "Sureflow" 902-E, 905-E
<u>LORAL-PAK CORPORATION</u> Chicago, Illinois Cartoner: 81	<u>LYCO SALES, LTD.</u> COLUMBUS, WISCONSIN Vacuum Tumblers: 40, 50, 60, 250, 500, 750, 1000 Dry Sausage Peeler: SP-1000 Rotary Drum Blancher: 8600 Sausage Peeler: SP12-.. Press Truck: 2000	Vacuum Packaging Machine "Rigidflex": 734E Vacuum Packaging Machine: 502, 502E
<u>LUCAS L. LORENS, INC.</u> BROOKLYN, NEW YORK S/S Ham Molds Pear Shape E2W-E, E2WD-E, Old Fashioned 2A-E, Oval IB-E, BB3-E, IBL-E, 2BA-E, 3B-E, Rectangular Dis, DIRE, 1-OE, 025-E, 02G-E, 02X-E, 2-OE, 6-OE, M-4 Round Top.	<u>LYNGGAARD SKANDINAVIA</u> COPENHAGEN V, DENMARK "Multistick" Pickle Injector: 1500, 500, 1000 Multislicer: 180	Vacuum Packaging Machine: Sureflow 902EW, 903E, 903EW, 906E, 907E, 503, 503E Tray Sealing Machine: HSTS Tray Sealer: HSTSW, HTS-1500
<u>LOUITT FOODS, INC.</u> EAST PROVIDENCE, RHODE ISLAND Hy-Velair Sealer: S-3C-DA	<u>LYTLE INDUSTRIES CORPORATION</u> AMARILLO, TEXAS Intralox Product Conveyor: LIPC-1 Edible Belt Conveyor: LFG-1 Edible Raw Material Bin: ERB-1	<u>MALOW CORPORATION</u> MOUNT PROSPECT, ILLINOIS Meat Tyer: MC-16
<u>LOWE INDUSTRIES, INC.</u> CRESTWOOD, ILLINOIS Flat Blade Paddle Mixers: CS-..., CSJ-... Double Ribbon Blender: CD-....	- M -	<u>MANDEVILLE COMPANY, INC.</u> MINNEAPOLIS, MINNESOTA Lard Rendering Cooker: LRC... Sausage Cooker: SC... Smokehouse: MS-500 Meat Tumbler: 7000 V, 7000
<u>W. W. LOWENSTEIN, INC.</u> NEWARK, NEW JERSEY Fleetwood Grinder: TB-32	<u>MACHINENBAU HEINRICH HAJEK</u> GEWEBEZONE RIENINSTRABE, AUSTRIA Vacuum Packaging Machine: "Dynavac" TA-....	<u>MANGANESE STEEL FORGE COMPANY</u> PHILADELPHIA, PENNSYLVANIA S/S Conveyor Belt Balance Weave (Packaged Product Only): B-36-20-12
<u>LOWRANCE FOOD PRODUCTS</u> DALLAS, TEXAS Cooker-Fryer: CF Refrigerated Batter Receptacle: RR Stick Holding Bar: SHB, 1200-... Stick Feeding Machine: SFM Chain Conveyor: CC Refrigerated Holding Tank: RHF-... Strickland Mixer: 448 Automatic Corn Dog Line Consisting of: Cooker-Fryer, Refrigerator Batter Receptacle, Stick Feeding Machine, Chain Conveyor	<u>MACHINERY DESIGN SERVICES INC.</u> ALBANY, GEORGIA Poultry Tank Dumper & Deicer: D-1001	<u>MANHEIM MANUFACTURING & BELTING</u> COMPANY, MANHEIM, PENNSYLVANIA Belts (Food Contact): Mylar and Vinyl: Ribbon Type White Hycar: 3 Ply, 4 Ply White Butyl: 2 Ply, 3 Ply Foodcron: 2 Ply, 3 Ply Teflon: 1 Ply, 2 Ply, 3 Ply Dacron: 1 Ply, 2 Ply, 3 Ply Miraglaze: 1 Ply, 2 Ply, 3 Ply Tan PVC: 3 Ply White PVC: 2 Ply, 3 Ply White Polysmooth: Style 70-90, 70-125 Vinyl: Clear-GO Green Foodcron: 2 Ply, 3 Ply Rib Top: 70 3 Ply White (NBR) Nitrile w/Molded Rib Cleats: 69-20R Urethane: Red-Go Supreme
<u>LUCAS-CALIFORNIA</u> HAYWARD, CALIFORNIA Freezing System: DF-4	<u>MAGNOLIA MEATS, INC.</u> SHREVEPORT, LOUISIANA Meat Patty Hole Puncher: 10	<u>MANITOWOC EQUIPMENT WORKS</u> MANITOWOC, WISCONSIN Ice Cubers: AR-....S, AD-....S, AY-....S, ER-...., ED-....S, EY-....S, GR-...., GR-....S, GD-...., GD-....S, GY-...., GY-....S Ice Bins: C-610S, C900S
<u>THE LUCKS COMPANY</u> KENT, WASHINGTON Rack Ovens: R-.....G (gas), R-.....E (electric) Reel Ovens: C-...1G (gas), C-...1E (electric)	<u>MAGNUSON CORPORATION</u> RENO, NV Vegetable Peeler: "Stepeel" B-3 Shufflo Feeder: 21CH28.5-17	<u>MAPCO DISTRIBUTORS</u> ROCHESTER, NEW YORK Brine Chill Tunnel: MA-1
<u>LUMACO</u> TEANECK, NEW JERSEY Sanitary "Mini" Disc Valves: LUD7, LUD7-R, LUD7-MP, LUD7-RR, LUD7-MP-R, LUD7-R-MP "Betterfly" Valve: BET-MP, BET-RR	<u>MAGNUSON ENGINEERS, INC.</u> SAN JOSE, CALIFORNIA Coring Machine: "CC" Hydroutr Shufflo Feeder: 25B18300, 23D.H.48-45K, 23D.H.3345K Hytab Counter Feeder: G "Shufflo" Sausage Cutter: "Shufflo" Cutter: 21DH..U-35, 21DH65U-35R	<u>MANLEY, INC.</u> KANSAS CITY, MISSOURI Continuous Frying System: 534-08 thru 534-24
<u>LUMAR ENTERPRISES, ENRG.</u> MONTRAL, QUEBEC, CANADA "Ideal" Meat Tenderizer: MT-M2, MT-E100	<u>MAGURIT OF AMERICA, LTD.</u> VALPARASO, INDIANA Hydraulic Knife: Cutty-..., Fromat-..., Standard-... Rotary Drum w/Knife: Starcutter 3-...	<u>W. MANNHARDT & SON, INC.</u> CHICAGO, ILLINOIS Ice Storage Bin: F-...., ... Dispensing: "D", "D-1" Equipment
<u>LUMSDEN CORPORATION</u> LANCASTER, PENNSYLVANIA Belts (Food Contact) Plastic: WP..15 & WP..20	<u>MAHAFFY & HARDER ENGINEERING COMPANY</u> FAIRFIELD, NEW JERSEY Packaging Machine: 800E, 800E-FF, (SureFlow) 800, (Maraflex) 725, (Sureflow-730) Vacuum Packaging Machine: Rigid-Flex, 726-E, 727-E, Sureflow 614F, 717, 717E, 717EW, 719, 719E, 720, 721, 722E, 723,	
<u>LUTHI MACHINE & ENGINEERING COMPANY</u>		

MARKBAR CORPORATION

GARDEN CITY, NEW JERSEY

Continuous Cooker (Konti-Kook):
Series 60-44N
Pork Derinder: VA-500MARKERT INTERNATIONAL

EDE, HOLLAND

Inside/Outside Final Bird Washer:
4182, BWT10..
Neck Skin Slitter: NS3T..
Neck Cracker: NKTAA..
Automatic Vent Cutter: VCT10..
Head Cutter/Puller: HT1..
Opening Cut Machine: OST7..
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm chlorine at the
point of use).
Turkey Tendon Puller: PT-5
Turkey Scalder: SIK-5
Picking Machine: TF-912MARKET FORGE

EVERETT, MASSACHUSETTS

Tilt Skillet (Gas Fired): 1500,
1600
Tilt Skillet (Electric): 1800,
1700
Steam Cooker: A-1-....SS,
A-1-....S with Stainless Steel
Door
Automatic Steam Cooker:
MFA-1....SS, MFA-1....S with S/S
Door
S/S Tilting Skillet: 1200
Tilting Kettle: FT 10CRMARLEN RESEARCH CORP.

OVERLAND PARK, KANSAS

Vienna Sausage Cutter & Canner: 10
Continuous Hydraulic Stuffer: 519
Frozen Meat Cuber: 619
Frozen Meat Slicer: 625
Delivery Belt Assembly: 725
Food Pump: 629, 670
Continuous Vacuumizer: 640
Twin Piston Stuffer: 700, 770
Meat Cuber: 620
Food Pump Hopper: 500
Stuffer: 600, 607, 200, 270
Grinder Head: 300
Air or Hand Operated Plug Valve:
400
Screw Feed Hopper: 500-A
Dual Horn Stuffer: 220
Vacuum Mixer Hopper: 550
Food Pump: 7000
Adapter Tube: F-26MARTIN/BARON INC.

SOUTH EL MONTE, CALIFORNIA

Cooling Conveyor System:
MBI-.......MARTIN CONVEYING MACHINERY

MANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLI

SAN JOSE, CALIFORNIA

Grinder Attachment: 13

GERALD MARUSKA & ASSOCIATES, INC.

MADISON, WISCONSIN

Sausage Peller: SP12..

MARYLAND CUP CORP.

OWINGS MILLS, MARYLAND

"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.

CHURCH CREEK, MARYLAND

S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNS

VILLARD, MINNESOTA

Shackle Unloader: 8506-15

MASS TOOL & DIE

COUNCIL BLUFFS, IOWA

Electric Bone Trimmer: 200

MASTERCRAFT INTERNATIONAL, INC.

CHARLOTTE, NORTH CAROLINA

"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTION

NASHVILLE, ARKANSAS

S/S Chill Tank: TD-84

Cooked Poultry Parts Deboner: CWM-84

Belt Conveyor: BC-84

MATEER-BURT COMPANY

WAYNE, PENNSYLVANIA

Filling Machine: BURSA

Mateer/CVF Filler: 31-A, "Neotron"

1000, Neotron-....

Trustpak Rotary Cup Filler: TP-31000
SeriesMATERIALS HANDLING DIV. MIDLAND-ROSS

CORPORATION, CINCINNATI, OHIO

Meat Dolly: 34-...

Plastic Meat Trays: 18-465, 18-467

Tote Boxes: 09-...

Tote Box Lids: 10-...

Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...

Meat Lug w/Drain Holes: 18-...

Bulk Containers: 22-...

Bulk Container Lids: 23-...

Plastic Drums: 21-...

Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANY

TEMPLE, TEXAS

Dumper: H-LET, H, FC, F, LEA, LEC

Inverter: H-LE

MTC Hydro-Dumper: LE

Hydro Dumper: LF, H-LEA, LET, H-LT,
H-LC, H-LB

Hydro Dumper for Combo's: H-LEC

Vertical Dumper: L-LE

Hydro Dumper: H-LCI (For Vemag

Product Hanging Rack: PH R1

Hydraulic Dumper: H-LE-S2, H-LE-S3,
H-LEC-S2, H-LEC-S3Screw Conveyor: MTCS-....,
MTCS-16-10

Belt Conveyor: MTCB-....

Blender: MTB-....

Vacuum Mixer/Blender:

MTBV-....

Hydraulic Dumper: H-LE-S4

Continuous Cooker: MTCC-....

Column Dumper: HLC-1

MATHER & PLATT, CANADA, LTD.

SCARBOROUGH, ONTARIO, CANADA

Rotary Pump: RPS..

H. MAURER + SOHNE KG

WEST GERMANY

S/S Processing Oven, Gas, Steam, or
Electrically Heated: AS-....MBC EXPERIMENTAL CORP.

HACKENSACK, NEW JERSEY

Automatic Filling Machine: A-1

Ricotta Cheese Dispenser: A-1-F

Dough Sheeter: MA-1

Cook Tank: MA-2

Cooling Tank: MA-3

Filling Machine: MA-4

Knife: MA-5

Conveyor: MA-7, MA-8

Manicotti Roller: MA-6

Round/Square Ravioli Machine: 3-100

Lasagne Cutter: MLC-5

MC MACHINE SUPPLY

ROGERS, ARKANSAS

Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.

QUEBEC, CANADA

S/S Smokehouse Trees: "Sanitree"

S/S Smokehouse Cages: 2, 3, 4

Station

MC KENNA EQUIPMENT CO.

ST. LOUIS, MISSOURI

Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.

BENSON, NORTH CAROLINA

Cooker: S-5A, S-15A, S-30A, S-50A

MCQUAY-PERFEX, INC.

MINNEAPOLIS, MINNESOTA

"Crystal Tips" Flake Ice Machines:

F-..-S-..., FAS-149, FAS-229,

FWS-149, FWS-229

"Crystal Tips" Ice Storage Bins:

B-..-S-....

MD PNEUMATICS, INC.

SPRINGFIELD, MISSOURI

Lobe Line Pump: SP-200, S4-215,
S-....M & E MANUFACTURING CO., INC.

KINGSTON, NEW YORK

S/S Boning Tables: 104P, 105

S/S Tables: 100, 101, 200, 201

S/S Lug Carrier: 302

S/S Platter and Lug Racks: 300, 301

MEASUREMENT SYSTEMS INTERNATIONAL

SEATTLE, WASHINGTON

S/S Scale Check-Weight: Series

MSI-...

MEAT EQUIPMENT PARTS & SERVICE COMPANY

WEST CHICAGO, ILLINOIS

Injector: BI-244 (BI-....)

Rotary Brine Filter: MP-RF-.010

MEAT INDUSTRY TECHNIQUE AB
 SIMRISHMANN, SWEDEN
 1 Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.

PALMYRA, NEW JERSEY
 Tank Dumpers: ML-30, ML-40, DM-..
 Meat Tumbler: M-...., PM450-2
 Automatic Mold Release: AMR-....
 Vacuum Extendedfall Meat
 Management: M-VEF-1
 Meat Tempering Tank: TTS-600
 Double Incline Belt Transport
 Conveyor: DIBT
 Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.

LOS ANGELES, CALIFORNIA
 Shelf Truck-5 Tier: 20075
 Shelf: 20072
 Curing Vat: 20017
 Offal Pan Rack Truck: 20043
 Offal Pan & False Bottom: 20042
 Cubed Meat Conveyor: 30004
 Semi Live Skid: 20030
 Flat Truck: 20020
 Beef Boning & Fabricating Conveyor:
 7748
 Ham Pumping Table: 10119
 Tub Truck: 20001
 Floor Racks: 10001, 1000
 500# Meat Tub Truck: 20003
 600# Meat Tub Truck: 20005
 1000# Tub Truck: 20007
 Utility Table: 10116
 Cutting Table: 10111
 Order Assembly Truck: 20002
 Incline Belt Conveyor: 30005
 Hydraulic Stuffers: 40004
 (Electric), 40005 (Manual)
 "Rex" Silent Cutter w/S/S Bowl:
 HK-65
 "Inject-Jet" Pickle Injector: 90009
 "VacuFresh" Packaging Machine:
 S6-Star, I-25 Interval, PN-30
 Double Chamber, I-20 MIDI
 Smokehouse 40166, 40167, 42271,
 42273

Vacuum Packaging Machine:
 "Vacu-Fresh" Webstar Duo 42014,
 "Vacu-Fresh" E 42085,
 "Vacu-Fresh" S9DK 42087,
 "Vacu-Fresh" Piccolo 42009,
 "Vacu-Fresh" SH
 Vacu-Fresh: Piccolo 42018
 Vacu-Fresh Westar Duo: 42035
 Vacu-Fresh Packaging Machine: SF,
 I-22, PN-20, Maxi-Pack
 Vacuum Packaging Machine: 1-18 Mini
 Dicers: TA 108/3, TA 108/4, TA 120,
 "Cubemat" 150/170
 Dicer/Slicer: Piccolo II, Derby,
 Sprint, Cubemat 144, Unimat 120
 Water Bath Shrink Tank: 42081,
 42082
 Sausage Filler: 40240, 40241,
 40243
 Continuous Vacuum Stuffer: 40230
 Vacuum Tumbler: "Vario-Vac" 650,
 350, 1000, 1500, 2200, 3100,
 4400, 6600, 11000
 Meat Slicer: TK-...-2, TPS-...
 Pickle Injector: "Inject Jet"

90009..., Inject Jet" 90009-D...
 Vacuum Meat Tumblers: 42310,
 42311, 42312
 Smokehouses: 40117, 40118, 42267
 Dicer: Cubemat: 120
 Vacuum Packaging Machine: Vacu
 Fresh Duomat II & III
 Continuous Vacuum Stuffer: 40232,
 40223, 40234
 Vacu-Fresh Vacuum Packaging Machine:
 "GASTRO"
 Cutmaster Bowl Cutter: 42375
 Vacuum Packaging Machine: "Vacu
 Fresh" Piccolo" C-10-H, "Vacu
 Fresh" C-50D, U&W Webster Duo
 CD-110
 S/S Blender: B-..., B-....
 S/S Blender: B5000, B6000

MEAT SEAL PROCESS, INC.
 CRANFORD, NEW JERSEY
 Gatineau Vacuum Packaging and
 Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION
 GAINESVILLE, GEORGIA
 "Yieldmaster" Separator: C
 "Yieldmaster" Skin Dewatering
 Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS
 CORP., DANBURY, CONNECTICUT
 Meat Massager: MC-..
 Incline Tables: MR-..., MR-20S
 Pickle Injector: MI-...
 Lifter Dumper: MSL-..., MSD..
 S/S Tank: ST-20
 S/S Smoke Cart: SC-4
 Vacuum Tumbler: VT-10, VT-..
 High Lift Vat Dumper: CVD-
HL, MSVD-..HL
 Double Agitator Blender:
 MSD-.....

MEAT TECHNOLOGY
 DU QUION, ILLINOIS
 Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.
 ATLANTA, GEORGIA
 Pork Skin Fryer: PSF-....
 Oil Holding Tank: OHT-....

MECHTRONICS INDUSTRIES
 WEST CHESTER, PA
 Conveyor: 752, 752-A, "Inter-Stack"
 Conveyor: 250, 300
 Meat Patty Paper Interleaver: IL-900
 Inter-Stack Conveyor: 120/150

THE MEAT COMPANY
 SHAWNEE MISSION, KANSAS
 S/S Meat Vat: 1000, 1001
 Lazy Susan: 2001-..SS, 2001-..G
 Dump Buggy Cart: 1400, 1600

MEGA-PACK LTD.
 GRESHAM, OREGON
 Smokehouse: MV-..., CH-..., CV-...

MENASHA CORPORATION
 SCRANTON, PENNSYLVANIA
 Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.
 MENTOR, OHIO
 Ham Slicer: HM-100

MEPSCO INC.
 WEST CHICAGO, ILLINOIS
 Tenderizer: CT-31

MERCER TOOL CORPORATION
 AMITYVILLE, NEW YORK
 Manual Bench Sausage Stuffer: Dick
 S/S

MERRICK SCALE MFG. CO.
 PASSAIC, NEW JERSEY
 Scale - Continuous Weigh Feeder:
 950
 Continuous Weigher (Open Style):
 950

METAL MASTERS FOOD SERVICE EQUIPMENT CO., INC., SMYRNA, DELAWARE
 Cutting Tables: CT-....
 Chopping Tables: BT-....
 Shelving w/carts: Series S, A, CC,
 EU, U, DR, DS, DT, MDR

METALS, INC.
 ROCKY MOUNT, NORTH CAROLINA
 S/S Tables: M-...., M-....SB,
 E-...., E-....SB
 S/S Tables w/Cutting Board Tops:
 CTM-...., CTM-....SB, CTE-....,
 CTE-....SB

METRAMATIC CORP.
 LANDING, NEW JERSEY
 Check Weigher: 300 Series, 1300
 Series, 1800-SS Series,
 "Weightec" II-SS, "Weightec"
 III-SS, "Weightec" IV-SS,
 "Weightec" V-SS
 Check Weigher: "Weightec" LWSS.,
 "Weightec" LWSS..., "Weightec"
 LWSS...
 Line Divider: LD-....
 Metal Detector (w/Search Head and
 Controls): MMD-..SS
 Metal Detector System (w/Conveyor,
 Search Head and Controls):
 MDC-..SS
 Medium Weight Checkweigher (For
 Packaged Product Only): MW-II,
 MW-III, MW-IV, MW-V
 Weightec: HW-...SS

METRO EQUIPMENT CORP.
 SUNNYVALE, CALIFORNIA
 S/S Portion Control Scale: CW-.../SS,
 CW-.../SS/A-..
 S/S Baker Scale: SM-....,
 SM-.../A-.., DSM-...., DSM-.../A-..
 Bench Dial Scale:
 BD/11-..../A-8/A-6/A-...
 BD/11-..../A-8/A-7/A-...
 BD-..../A-8/A-6/A-...
 BD-..../A-8/A-7/A-...
 S/S Digital Bench Scale
 S/S Digital Scale: SPC-32,
 SPC-64/A-222
 S/S Washdown Printer: SS-503
 Digital Weight Indicator: SEP-..K,

SEP-..K/A-..., SOLO-..K,
SOLO-..K/A-...
Electronic Bases: SAC-2015,
SAC-2015/A-..., SAC-3020,
SAC-3020/A-...
Digital Scale: LCD-10, LCD-32,
LCD-20, DSY-..., DSY-.../A-280
Scale: DSY-...
S/S Digital Scale: SPC-64
Accu-Weight Digital Scale: CDS-...
Accu-Weigh Digital Weight
Indicators: SX-..K, SX-..K/A-...,
SX-..K/IB, SX-...K/IB/A-...
Accu-Weigh Scale: SKY-5, SKY-32
Accu-Weigh Digital Scale: SPAK-...

METRONICS, INC.
CEDAR FALLS, IOWA
Loin Pull & Rib Cut Machine:
LPR-120

METROPOLITAN WIRE CORPORATION
WILKES BARRE, PENNSYLVANIA
Shelving: "Supra Erecta" S/S
"Supra Erecta" Metro Seal (To be used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.
MORTON GROVE, ILLINOIS
Supra Erecta Shelf, S/S (To be used only for packaged product.)

METTLER INSTRUMENT CORPORATION.
HIGHTSTOWN, NEW JERSEY
Scale: PS-15
Scale: PR-700 (to be used with suitable stand)
Scale - Electronic Balances:
PC..., PC...., PC...-03,
PC....-03 (With S/S platform and suitable stand.)
Multi Scale Weighing Platform:
EB60-SS, EC240-SS, ECC600-SS
FEHD Electronic Scale

MEYER MACHINE
SAN ANTONIO, TX
Vibra-Flex Vibratory Conveyor: VF-...

MEYER METAL CRAFT SPECIALTIES, INC.
KANSAS CITY, MISSOURI
Meat Pump: 120
Chub Chiller: 1-6M, 2-12M, 3-18M,
4-24M
Cooker: CKRS-. PM, CKRW-. PM
Chiller: CHRG-. PM, CHRB-. PM,
CHRGB-. PM
S/S Insulated Chill Tank: ICT
S/S Cook Tank: ICKRT

MEYER METALCRAFT SPECIALTIES
WINDSOR, MISSOURI
S/S Transporter: ST 1

MEYN U.S.A., INC.
GAINESVILLE, GEORGIA
Eviscerating Machine: Apollo-72,
Apollo IV, U-80, (Manual
positioning of viscera for
inspection necessary.) (Surfaces
of machine contacting carcass
must be sanitized between each
use with 180 F. water or
solution of 20 ppm residual

chlorine at point of use.)
Disc Pickers: JM-..., JMKD-...
Broiler Unloading Station 180F:
US-2
Poultry Scalders: SC-1
Automatic Head & Windpipe Puller:
HP-2
Automatic Electric Waterbath
Stunner: AS-2 (Water level must
not exceed 1/4" depth above screen.)
Automatic Opening Cut Machine:
"Jupiter" III (Surfaces of
machine contacting carcass must
be sanitized between each use
with 180 F. water or solution of
20 ppm residual chlorine at point
of use).
Automatic Gizzard Splitter: GS-III
"McSmith" Neck Skin Cutter: MS-1
Gizzard Defatter/Washer: DW-1
Automatic Pre-Stomach Machine:
PS-II (Personnel must be
provided to trim portions of
digestive tract not removed by
the machine and must be in
addition to the auxiliary
peeler.)
Automatic Vent Cutter: VC-II
(Surfaces of machine contacting
carcass must be sanitized with
180 F. water or solution of 20
ppm residual chlorine at point of
use.)
Reprocessing Station
w/Chlorinator. S.T.-1
Broiler Unloading Station: AD-1,
AD-2
Hock Picker: HP-1
Poultry Killer: MK-3
Automatic Bird Bagger: BB-1
Automatic Bird Bagger: PM-80
Automatic Bird Bagga: 05-51-02
Screw Chiller II: MSC-II
Inside/Outside Final Birdwisher:
BW-2
CO2 Tunnel: ZT-1
Weighing System: Mark I (Consisting
of - Weighing Machine: HB-83,
Line Clearer: LC-101, Weighing
Shackle: WS-101)
Weight Distribution System: WG
Poultry Cut-Up Saw: MSC-1
CD6000 Gizzard Harvester: 033303
Neck Skinner: NS-1
Whole Breast Filleting Machine:
06-08-01
Final Inside/Outside (14 Unit)
Bird Washer: 033713
Scale and Packout Conveyor:
06-08-01
Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION
MINNEAPOLIS, MINNESOTA
Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.
FITCHBURG, MASSACHUSETTS
Electronic Scale: ES-36

MICRODRY CORPORATION
SAN RAMON, CALIFORNIA
Bacon Precooker: BW-1
Microwave Bacon Precooker MMB-1

MICROMATIC INC.
SIOUX CITY, IOWA
Pork Skin Cutter

MIDACO CORPORATION
ELK GROVE VILLAGE, ILLINOIS
Lazy Susan Table: 1000
Conveyor: 500
Sandvik Boning Conveyor: 750
S/S Collapsible Smoke Cage: 2600
"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.
LIVINGSTON, NEW JERSEY
Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.
MORTON GROVE, ILLINOIS
Revolving Tray Oven: NY-....,
KY-....
Rack Oven: NY-.

MID-STATES ENGINEERING &
MANUFACTURING, INC., MILTON, IOWA
Dumping Buggy: MS100B-U
S/S Curing Vat: SCCT-....

MIDWEST FILTER CORPORATION
HIGHWOOD, ILLINOIS
Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.
MASSILLON, OHIO

Sifter's Model 25S, 55S
Portable Vibrating Screening
Equipment: MR 605158R5, MR..S...,
ME-..

MILE HIGH EQUIPMENT CO.
DENVER, COLORADO
"Ice-O-Matic" Ice Machines:
B-....W-SS, B-....A-SS, B-....W,
B-....A

Ice Cuber w/Bin: C-..H-A-P
Ice Flaker w/Bin: F-....A-..P,
F-....W-..P, F-....A-..F,
F-....A-..P, F-....W-..P,
F-....W-..F, F-....A-..S,
F-....W-..S

Flaked Ice Maker Dispenser:
FD-....A-P, FD-....A-S,
HD-....W-P, HD-....A-P,
HD-....A-S, HD-....W-S
FD-....W-P, FD-....W-S
Ice Cube Machines: C-..F-A-P,
C-..F-A-S, C-..H-A-P, C-..H-A-S,
C-....F-A-P, C-....F-A-S,
C-....H-A-P, C-....H-A-S,
C-..F-W-P, C-..H-W-P,
C-....F-W-P, C-....H-W-P,
C-..F-R-P, C-..H-R-P, C-...F-R-P

Ice Cube Machines: C-..F-W-S,
C-....F-W-S, C-....H-W-S,
C-....H-W-S, C-....H-R-S, C-...F-R-S,
C-....H-R-P, C-....F-R-S,
C-....H-R-S

Modular Ice Flakers: MF-....R-P,
MF-....A-P, MF-....A-P,
MF-....W-P, MF-....R-P,
MF-....A-P, MF-....A-S,
MF-....W-P, MF-....R-S,
MF-....R-F, MF-....W-S,
MF-....W-S

<u>Ice Flaker: FC-....-A, FC-....-A, FC-...-W, FC-....-W</u>	<u>MS-...</u>	<u>MONTICELLO INDUSTRIES ATLANTA, GEORGIA</u>
<u>Ice Bins: B-...-P, B-...-S</u>		<u>Cutting Board: ABCO "Monti-Poly"</u>
<u>MILL SUPPLIES INC. ORLANDO, FLORIDA</u>	<u>JOHN MOHR & SONS - HYDRAHONE DIV. CHICAGO, ILLINOIS</u>	<u>MORGAN DESIGN, INC. SKOKIE, ILLINOIS</u>
<u>Conveyor Belt (Food Contact): X-300, X-400</u>	<u>Neck Cutter: Hydraphone, HPC Neck Skin Cutter: BNC Vacuum Nozzle: AVL, VL, WCL, BCL, DV, HVL, HVL-S Vent Cleaner: VCN Cutter: Double Head "Hydraphone" Tendon Puller: TP-FP Shrink Tunnel: HST-...</u>	<u>Automatic Product Ejector: 2721-1000 Automatic Mold Washer: 2741-500</u>
<u>MILLARD MANUFACTURING CORP. OMAHA, NEBRASKA</u>	<u>Dri-Line Shackle: DS-1 Automatic Tripper: HST-8000 Tendon Puller: HTP "Hydraphone" Turkey Hock Cutter HTHC-3000</u>	<u>MORLAND PRODUCTS, INC. MANCHESTER, CONNECTICUT</u>
<u>B&N MILLER, INC. BOSCOBELL, WISCONSIN</u>	<u>MOJONNIER BROTHERS COMPANY CHICAGO, ILLINOIS</u>	<u>Air Operated S/S Plug Type (with sanitary type end connectors) Valve: MVXX-5, MVXX-3</u>
<u>S/S Flat Wire Belt Conveyor: CV-5200 Rod Bed Smooth Top Belt Conveyor: CV-3100</u>	<u>Deaerator: C-...</u>	<u>MORRIS & ASSOCIATES INC. RALEIGH, NORTH CAROLINA</u>
<u>B&N MILLER, INC. BOSCOBELL, WISCONSIN</u>	<u>MOL BELTING COMPANY GRAND RAPIDS, MICHIGAN</u>	<u>Salting System Freezer: PPF Freezer w/CIP System: CBF Giblet Pumping & Chill System Freezer: PFS-60H-2515-F Poultry Carcass Chiller: MNT-.. Water Overflow Meter: WM-10-G Heat Exchanger: WRC-...HSS Continuous Belt Freezer: SMF-.... Giblet Chiller: GS-..MNT Turkey Chiller: MNT Nugget Ice Machine: NIM-RA-15T Ice Maker (Ice Master): NIM-..., H-..-T, NIM-..-H-..-T, NIM-...-H, ...-T, PIM-..H-..-T, PIM-..H-, ..-T, PIM-..H-..-T</u>
<u>MILWAUKEE SEASONING LABORATORIES GERMANTOWN, WISCONSIN</u>	<u>Belting (Food Contact): .LR5/OW, .R5/5W, .R5/OW, .R3/OW Belt (direct food contact): Thermo-King H, 2H15/1W/NV, 3H15/1W/NV, 3R10/OW Belt (direct product contact): 2R2/OW/U, 1R3/OW/U</u>	<u>Ice Maker (Ice Master): NIM-...., NIM-...., NIM-...., NIM-...., NIM-...., NIM-.... Ice Maker (Ice Master): PIM-...., PIM-...., PIM-...., PIM-...., PIM-...., PIM-.... Ice Surge/Storage Bin: B-..</u>
<u>MILLER METAL FABRICATORS STAUNTON, VIRGINIA</u>	<u>MOLDED FIBREGLASS TRAY CO. LINESVILLE, PENNSYLVANIA</u>	<u>MORRISON COMPANY, INC. ANTHONY, KANSAS</u>
<u>S/S Chill Tank: CW-73 S/S Turkey Shackle: S-12</u>	<u>Food Trays: 30., 33. Tote Boxes: 7... Tote Box Lids: 7....</u>	<u>Belts, Food Contact: OHGR-2 (White) OHGR-3 (White), OHGR-2MC, OHGR-3MC, OHGR-3-Tan Belts (direct Food Contact): OHGR-2VG, OHGR-3VG, OHGR-2LG, OHGR-3LG, OHGR-2LR, OHGR-3LR, OHGR-3LGM, OHGR-3LRM, OHGR-3LR-TAN, OHGR-3MC-Tan</u>
<u>MINNESOTA MINING AND MANUFACTURING CO., ST. PAUL, MINNESOTA</u>	<u>MOLDEX, INC. PUTNAM, CONNECTICUT</u>	<u>MORRISON WEIGHING SYSTEMS, INC. MILAN, ILLINOIS</u>
<u>Box Sealers: Series S-610-, Model 275, 477 Gauge Insertion Machine: 1, 4650 DR, 4650 DRA, 4670 DRA Dun-Rite Insertion System: 28700</u>	<u>Polyurethane Solid Round: 1/8" thru 9/16" Polyurethane V Belting: "A", "B", "C" Belts (Food Contact): Moldex Flat E, T</u>	<u>Infeed & Scale Conveyor: RC-101</u>
<u>MIRA-PAK, INC. HOUSTON, TEXAS</u>	<u>MOLINE COMPANY DULUTH, MINNESOTA</u>	<u>MORROW SYSTEMS INC. CINCINNATI, OHIO</u>
<u>Packaging Machine: GS, HS, KS, TKS, H2S, MS, RV-12-ES, RV-12-BS</u>	<u>Dough Cross Roller: MCR-.. Dough Extruder: 10-10, 10-14 Processing Belt Conveyor: PC-1 Reversible Dough Sheeter: 550, 550B, 550C</u>	<u>Internal Alarm: Temperature</u>
<u>MISA MANUFACTURING, INC. WESTMINSTER, CALIFORNIA</u>	<u>MONFORT OF COLORADO GREELEY, COLORADO</u>	<u>MORTON SALT COMPANY CHICAGO, ILLINOIS</u>
<u>Centrifuge: 81081-982</u>	<u>Plastic Belt Product Conveyor: E-101 Conveyor: MGL-..., MGL-...</u>	<u>Brinemaker: P-2, EP, EP-2, ES, FC-1015 Fluitron: QR Saltab Depositor: SG, G-SH Liquid Dispenser: FLOCRON, IMCO Meat Pomp: 402</u>
<u>MITSUBOSHI BELTING LTD. NAGATAKU, KOBE, JAPAN</u>	<u>MONO GROUP INC. BENSENVILLE, ILLINOIS</u>	<u>MOYER DIEBEL CORPORATION</u>
<u>Belts (Food Contact): White, 2, 3 or 4 Ply: F-CON-5L (Belts with cotton carcasses must have edges sealed with chemically acceptable compound.)</u>	<u>Lobeflo S/S Pump...NDM With Sanitary Type Connections</u>	
<u>PATRICK J. MITCHELL CORPORATION SEATTLE, WASHINGTON</u>	<u>THE MONTAQUE COMPANY HAYWARD, CALIFORNIA</u>	
<u>Freezer Pan: 310E IQF System Divider: "Fish Fall Out:</u>	<u>S/S Gas Ovens: S115, S115A, S115S, S136, S236, S2115A, S2115S, SP115, SP115A, SP115S, SP136, SP236, SP2115, SP2115A, SP2115S S/S Electric Ovens: SEK15A, SPEK15A, S2EK15A, SP2EK15A</u>	
<u>MIXING EQUIPMENT COMPANY ROCHESTER, NEW YORK</u>		
<u>Portable Mixers: UNS-A, UNS-., UND-A, UND-. Mixer: "Lightin" UNAR-..., UNAG-..</u>		
<u>MO TEC, INC. MT. VERNON, MISSOURI</u>		
<u>Individual Off-Line Pressure Bird Washer with Chlorinator: TC-100, C-100</u>		
<u>MODERN WELDING COMPANY, INC. NEWARK, OHIO</u>		
<u>S/S Vat: MW-8401, MW-8407, MW-....,</u>		

<u>AMHERST, NEW YORK</u> Turnover Machine: E200MPP(A), PM-3, PM-4	<u>ST. JOSEPH, MISSOURI</u> Segmented Tooth Roller: M-15	<u>NEBCON MATERIAL HANDLING SYSTEMS</u> OMAHA, NEBRASKA Vertical Snout Stripper: 733
<u>Dough Sheeter: PM-1, PM-2</u>		<u>S/S Offal Hanging Truck: 1910</u>
<u>MRM/ELGIN PACKAGING MACHINERY</u>	<u>MURZAN INC</u>	<u>NELGO MANUFACTURING</u>
<u>DIV. OF DOMAIN INDUSTRIES</u>	<u>NORCROSS, GEORGIA</u>	<u>WAKURASA, INDIANA</u>
<u>NEW RICHMOND, WISCONSIN</u>	<u>Sanitary Double Diaphragm Pump:</u> DL-...-SL, PI-...-SL, PI50DL, PI50SL	<u>Smoker/Cooker: SS-2</u>
<u>Filling Machine: R-50-V</u>		
<u>Filler: 68177</u>		
<u>Vacuum Cleaner: Air Vent, 1093</u>		
	- N -	
<u>M-TEK INCORPORATED</u>	<u>N & W PACKAGING SYSTEMS, INC.</u>	
<u>EAST DUNDEE, ILLINOIS</u>	<u>KANSAS CITY, MISSOURI</u>	
<u>Vacuum Bag Sealer: Corr-Vac Mark I,</u>	<u>Form, Fill, and Seal Packaging</u>	
<u>Mark II, Mark III</u>	<u>Machine: PF-111</u>	
<u>PAUL MUELLER COMPANY</u>	<u>NALBACK ENGINEERING COMPANY, INC.</u>	<u>NESTIER CORPORATION</u>
<u>SPRINGFIELD, MISSOURI</u>	<u>CHICAGO, ILLINOIS</u>	<u>MILFORD, OHIO</u>
<u>Ramsey Transfer Conveyor: #2</u>	<u>Rotary Filling Machine</u>	<u>Meat Lug Lids: 02-..., 03-...,</u>
<u>Boning Table Conveyor: 3-Belt</u>	<u>(Powder/Granular) Model:</u>	<u>06-..., 08-..., 15-..., 18-...</u>
<u>Ramsey Food Cooker: #1</u>	<u>"Sanifill"-..</u>	<u>Meat Lug w/Drain Holes: 18-...</u>
<u>S/S Atmospheric Cooker: SCI</u>		<u>Bulk Containers: 22-...</u>
<u>Bulk Milk Cooler: RH</u>		<u>Bulk Container Lids: 23-...</u>
<u>S/S Kettles: A, AP</u>		<u>Plastic Drums: 21-...</u>
<u>Poultry Chill Tanks: 304-4, 304-5,</u>		<u>Plastic Drum Lids: 21-...</u>
<u>409-4, 409-5</u>		<u>Tote Boxes: 09-...</u>
<u>S/S Cooler: R.C.</u>		<u>Tote Box Lids: 10-...</u>
<u>Double Belt Conveyor: PE0001</u>		<u>Meat Dolly: 34-...</u>
<u>S/S Belt Conveyor: CPC-....</u>		<u>Plastic Meat Trays: 18-465, 18-467</u>
<u>Meat Tank: MT-01, 304-3</u>		<u>Meat Lugs 01-..., 07-..., 11-...,</u>
<u>Jacketed Kettle w/Agitator: F</u>		<u>17-..., 18-..., 04-...</u>
<u>Poultry Dump Cart: DC</u>		<u>Containers (w/optional lids):</u>
<u>S/S Agitated Cooling Storage Tank:</u>		<u>47-....</u>
<u>RH-P</u>		
<u>Horizontal Storage Tank: "SHW"</u>		
<u>Stainless Steel Cooker: RCW</u>		
<u>Cook 'N Cool: CNC</u>		
<u>S/S Meat Rack</u>		
<u>S/S Transfer Cart</u>		
<u>Silo Storage Tank: SVW</u>		
<u>Falling Film Chiller: FFC</u>		
<u>S/S Plate Heat Exchanger: ATIODW</u>		
<u>S/S Food Grade Tanks: Porta-Tanks</u>		
<u>MULCO ENGINEERING</u>	<u>NATIONAL CONTROLS, INC.</u>	<u>NEW BRUNSWICK INTERNATIONAL, INC.</u>
<u>ATLANTA, GEORGIA</u>	<u>SANTA ROSA, CALIFORNIA</u>	<u>EDISON, NEW JERSEY</u>
<u>Spiral Ham Slicer: W-1D</u>	<u>Drum Fillers: 22-MCSSF, 22-MTFF,</u>	<u>Load Cell Scales (With Suitable</u>
	<u>16-MTFF, 16-MCSSF, 20-MTFF,</u>	<u>Stand) DS-6-30, DS-60-30D.</u>
	<u>24-MTFF</u>	<u>S/S Scale: DS-260</u>
	<u>Dual Scale Filling System:</u>	<u>S/S Platform Scale: DPS-8000</u>
	<u>23TFF2-E</u>	<u>Electronie Platform Scale: DS-410</u>
	<u>S/S Scales: 3207, 3224, 3234,</u>	
	<u>3250, 3220-10, 3220-25, 3220-50,</u>	
	<u>220-100, 3260, 3255/58</u>	
	<u>Scales (with suitable stand):</u>	
	<u>3230, 3240, 3241</u>	
	<u>Weight Meter: 5786</u>	
	<u>Electro scale: 475</u>	
	<u>NATIONAL CYLINDER GAS</u>	<u>NEW LONDON ENGINEERING COMPANY</u>
	<u>KING OF PRUSSIA, PENNSYLVANIA</u>	<u>NEW LONDON, WISCONSIN</u>
	<u>Nitrogen Freezer: (Ultra-Freeze)</u>	<u>Conveyors: 200, 2235-DB, LL-320</u>
	<u>2-10, (Ultra Freeze) 2-10-7S,</u>	
	<u>(Ultra-Freeze) 2-20,</u>	
	<u>(Ultra-Freeze) 4-30</u>	
	<u>NATIONAL INDUSTRIAL MFG.</u>	<u>PAUL L. NICCOLLS</u>
	<u>BURLINGAME, CALIFORNIA</u>	<u>CALIFORNIA, MISSOURI</u>
	<u>"Nieco" Broilmaster: 2500-S,</u>	<u>Pump (Basting): "Bast-Rite" 4</u>
	<u>1000-L, 1200-S, 3700-S, 4900-S</u>	
	<u>Grill Master Belt Grill: MP-38-35</u>	
	<u>NATIONAL INSTRUMENT COMPANY, INC.</u>	<u>W. A. NICHOLS COMPANY</u>
	<u>BALTIMORE, MARYLAND</u>	<u>KANSAS CITY, MISSOURI</u>
	<u>Sanitary Filling Valve: SAN-60</u>	<u>Sup-R-Clean Food-Veyor: WSC12-24-12,</u>
	<u>Filler Pump: San/T-130</u>	<u>WSC18-16-12</u>
		<u>Gizzard Skinning Machine: 1350-..</u>
		<u>Shackle: J-24-C-SS, J-24-E-SS</u>
	<u>NATIONAL MANUFACTURING CO.</u>	<u>NIJHUIS INC.</u>
	<u>WARREN, MICHIGAN</u>	<u>(Formerly NIJHUIS SCHLACHTTECHNIEK,</u>
	<u>Nickel Plated Pallet: -29</u>	<u>LICHTENVOORDE, THE NETHERLANDS)</u>
		<u>HOLLAND, MICHIGAN</u>
		<u>Nijhuis Automatic Scalding Tank:</u>
		<u>"Turn-O-Matic" NTOM-....</u>
		<u>Dehairing and Flaming Machines:</u>
		<u>"Goliath" NDF-...-D, N-...-D</u>
		<u>Moving Top Table w/Washer:</u>
		<u>NMTT-....</u>
		<u>Multi-Purpose Polishing Machine:</u>
		<u>"Nijhuis" NPM-..</u>
		<u>Nijhuis Singeing Machine: NSF</u>
		<u>"Spitfile" ..</u>
		<u>Nijhuis Scalding Tank: NST -...</u>
		<u>Scalding and Dehairing Machine:</u>
		<u>NHDGE-..., NHDGG-....,</u>

NSLSE-...., NSLSG-.... Infra-Red Carcass Sterilizer: NIFR-.... Back Fat Sheetening Slicer: 1-A	disassembled daily for cleaning and inspection): DS-..., DH-...	HENDERSON, NORTH CAROLINA Grill: (Electric) Kook-Rite Cooker: S-10A, S-20A
<u>NIJHUIS SCHLACHTTECHNIEK</u> LICHTENVOORDE, THE NETHERLANDS Nijhuis Automatic Scalding Tank: "Turn-O-Matic" NTOM-.... Dehairing and Flaming Machines: "Goliath" NDF-...-D, N-...-D Moving Top Table w/Washer: NMTT-.... Multi-Purpose Polishing Machine: "Nijhuis" NPM-... Nijhuis Singeing Machine: NSF "Spitfile" ... Nijhuis Scalding Tank: NST -... Scalding and Dehairing Machine: NHDGE-...., NHDGG-...., NSLSE-...., NSLSG-....	<u>NORR ENGINEERING-MANUFACTURING CO.</u> FORT WAYNE, INDIANA Flexible Packaging Machine: Series F	<u>NUSS EX-IMPORTS</u> WESTCHESTER, PENNSYLVANIA Grill: (Turmix)
<u>NITTA INDUSTRIES CORPORATION (FORMERLY</u> <u>NITTA BELTING CO., LTD.)</u> OSAKA, JAPAN F-541 Belt (Food Contact): White NLG. WU-12BK, WU-12AK, CC-7AK, CC-6AK, CC-12AK, EC-20B	<u>NORTHFIELD EQUIPMENT & MFG. COMPANY</u> NORTHFIELD, MINNESOTA Freezer Belt (Food Contact): Omni-Grid, Omni-Flex, S, G Freezer: Spiral (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Group.)	<u>NUTEC MANUFACTURING</u> ORLAND PARK, ILLINOIS Patty Machine: Nutec 1A
<u>NITTA INTERNATIONAL , INC.</u> NORCROSS, GEORGIA Belts (Food Contact): WU-6A, WU-6AK, WU-12A, WU-12AK, WU-12B, WU-12BK Clina-12UF, 12CF, 20CF, 30CF, 07UF, 07CF, 06CF Espot-20CC, 30CC, 40CC, 55CC, 81CC WF-07UF, WF-12UF Belt (Direct Food Contact): WFS-10 UF	<u>NORTH STAR ICE EQUIPMENT COMPANY</u> SEATTLE, WASHINGTON Ice Maker: 60, 10, 20, 40, 90 Ice Rake & Elevator System: R15/17-73 Pneumatic Ice Conveyor: PN-1-73	<u>NUTRIDAN ENGINEERING A/S</u> DENMARK Bacon Press: IV
<u>FRITZ NORBURY CO.</u> PINEVILLE, LOUISIANA Hand Activated Hand Wash Valve (Used with proper pressure regulator on water supply line): FN-100	<u>NORTHWESTERN STEEL AND SUPPLY CO.</u> OMAHA, NEBRASKA Paunch Umbrella Washer: PU-74-1 Tripe Inspection Rack: TIS-74-1	<u>NU-VU FOOD SERVICE</u> MENOMINEE, MI Oven: BO-16R
<u>NORDSON CORPORATION</u> AMHERST, OHIO S/S Pump: 64B Spray Gun Assembly: A7A Air Elevator for Pump: 64B Spray Gun: NPE-2A Agitated Hopper: NPE-H3 Heater: NH-4 Filter S/S: 161510 Circulation Valve Kit: 244778, 244780	<u>NOTHUM MANUFACTURING COMPANY</u> SPRINGFIELD, MISSOURI Batter and Breading Machines: 71-A Gas Fired Oven: 363GO Fryer (Gas): NF-3410 Shaker-Sifter: NRDS-14 Drum Breader and Batter System: NRD-14, NRDB-14 Fryer (Gas) With Storage Tank: NF-.... Fryer (Electric) With Storage Tank: NFE-.... Continuous Oil Filter: "Filter King" NF-.... Infeed Transfer Conveyor: NT-.... Pack-Off Conveyor: NP-.... Shuttle Conveyor: NSC-.... Spreader Conveyor: NSPC-.... Combination Vat Dumper: NCVD-.... Conveyor Inspection Trim: NCIT-.... Rotary Blancher: NRBL-.... Dewatering conveyor: NDC-.... Conveyor: NC-90-.... Cooling Conveyor: NCC-.... Column Dumper: NCD-.... Lazy Susan: NLS-.. Preduster: NDP-.. Batter and Breading Machine: SK-8, SK-14 Countertop: "Lil Breader" Continuous Fryer Reserve Tank: NF-...., NRT-.... Oven: 3600	<u>OAKES MACHINE CORPORATION</u> ISLIP, NEW YORK Continuous Mixer: 14MC15A
<u>NORDSON CORPORATION</u> NORCROSS, GEORGIA Bone Foam/Foam Melt System: "Nordson" 130, 150, 170 (Product label shall indicate presence of "Bone Foam".)	<u>NOVEX, INC.</u> WADSWORTH, OHIO Conveyor Belt: "Novitane" FG95A, FG-55D, and FG	<u>ODENBERG K & K</u> SACRAMENTO, CALIFORNIA Processor Cooker: 15-....
<u>NORMAN MACHINERY COMPANY</u> NEWARK, NEW JERSEY Mixers: 150, 400, BDSL-..., BDHL-... Hi-Speed Mixers (Impeller and impeller drive assembly must be	<u>NU-MEAT TECHNOLOGY</u> SCOTCH PLAINS, NEW JERSEY Conveyor Cuber: "Convey Cuber"	<u>ODEN CORPORATION</u> BUFFALO, NY Pro/Fill (used w/NEMA 4/12 control cabinet): 5000 Pro/Fill: 3000
<u>NOVEX, INC.</u> WADSWORTH, OHIO Conveyor Belt: "Novitane" FG95A, FG-55D, and FG	<u>OHAUS SCALE CORP.</u> FLORHAM PARK, NEW JERSEY Scales: 88..F, 88..Series S/S Platform Scale (w/I 20W Indicator): WB..., WB..., WBS..., WBS...	<u>O. H. I. CO.</u> STOCKTON, CALIF. Pole Dumper: PD-6E Blender: B2E, B3E, B5E, B15E Vacuum Blender: VB2E, VB3E, VB5E, VB15E Oven: SSH-110 Tenderizer "Rollo Massage" M-1 126A Drum Dumper: DD18H S/S Drum Tumbler: DT18H Tumbler-Shaker and Loading Assembly: TS-2000 Tenderizer W/Conveyor: 500 Turkey Breast Tumbler: TM-5000 Screw Conveyor Metering Device: M-D301
<u>NOVEX, INC.</u> WADSWORTH, OHIO Conveyor Belt: "Novitane" FG95A, FG-55D, and FG	<u>OHIO CREAMERY SUPPLY</u> CLEVELAND, OHIO Sanitary Liquid Holding and Transfer Tank: ...GAL	<u>OLD RANCHERS CANNING CO.</u> UPLAND, CALIFORNIA
<u>NU-MEAT TECHNOLOGY</u> SCOTCH PLAINS, NEW JERSEY Conveyor Cuber: "Convey Cuber"	<u>NUNNERY-FREEMAN COMPANY</u>	

"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN

Wrapping Machine: 898-SF, 906,
999-NSF, 1016 RR, 906GF, 1080,
1006

Slicer: 797S, 797SG

Trayvavor: 54-...

Transfer Pump: 58-030

Piston Filler: 60-040

Heat Sealing Assembly: 713506,
713561

GEORGE J. OLNEY, INC.

WESTERNVILLE, NEW YORK

S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK

Fibre Optic Scope: 1F13D3-60 (USDA
inspectors at plants using this
device must be trained and be
proficient in its use.)

OMAR DI GUERNELLI IVANO & C.S.A.S.

BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMECO-BOSS COMPANY

OMAHA, NEBRASKA

Bagging Table: 1076

Landing Table: 1065

Lazy Susan Table: 1077

Boning Table: 1061-A, 1061

Fat Grinder & Pump Ass'y: 1078

Sheep Viscera Inspection Table: 678
(Sanitized with 180 F. water.)

Cattle Head Flush Cabinet: 689-A

Snout Stripper: 248

Hog Viscera Inspection Table: 218,
219 (Sanitized with 180 F.
water.)

Hog Head Table: 225

Boning Conveyor Table: 1060-A

Tripe Inspection Rack: 713

Meat Tumbler

Head Flush Booth: Sheep

Hide Puller (OMECO-ARMOUR): 711

Fat Conveyor: 1064-A

Vat Dumper: 1125

Tripe Scalder: 643

S/S "V" Type Tripe Scalder: 642

Paunch Table: 682

Belly Roller: 422

S/S Flight Table: 404

Tripe Umbrella: 644

Head Flush Cabinet: 688

Head Work-Up Table: 686

Jaw Puller: 691

2-Section Fat Box: 684

Tongue Wash Tank: 704

Pluck Table: 685

Condemned Head Truck: 692

Head Splitter: 712

Beef Viscera Inspection Table: 670
(Sanitized with 180 F. water.)

Fat Wash Box: 220

Hog Head Splitter: 228

Automatic Hog Head Splitter: 229

Belly Roller: 407

Viscera Separating Table: 221

Meat Wash Table (3 Compartments):
232

Perforated Top Table: 126

Trim Table: 2212

Ham Skinning Saddle: 420

Hog Jaw Puller: 227, 249

Tongue Washer: 240

Shoulder Cutter: 406

Side Splitter: 412

Hog Stomach Opening Table: 223

Rotary Head Flush Cabinet: 689

Bone Saw: 419

Paunch Table: 681

Conveyor: 1064-A, 1064

Screw Conveyor: 1087

Boning Table: 1061-A, 1058-A

Shrink Tunnel: 1074

Dry-Off Unit: 1075

Perforated S/S Top Table: 686-A

Truck: 1606, 1607, 1602, 1603,

1604, 1605, 1608, 1609, 1612,

1613, 1614, 1616, 1618, 1617,

1624

Tongue Hook: 827B

Hide Puller: 702

Dump Bucket (Bottom): 1002

Round Nose Truck, S/S: 1610

S/S Boning Table: 125, 1060

S/S Utility Table: 121

Belly Knife: 421

Square Nose Truck, Galvanized:

1611B

Square Nose Truck, S/S Body: 1611

Sausage Truck: 1600-1601

Hog Polisher: 213, Brush Type 216

S/S Vat: 1100

Beef Carcass Washer: 725

Sheep Carcass Washer: 727

Beef Head Washer: 726

Heart Slasher: 230A

Heart Washer: 230B

Market Truck: 1044 Special

Spike Hog Head Workup Conveyor: 250

Tables: 122, 123, 124

Meat Wash Sink: 202

Chitterling Dewatering Machine: 247

Dyna Jet Tripe Washer: 729

S/S Fresh Meat Trees: 140, 141

Lazy Susan: 218

S/S Poultry Chill Vat: 1101

Metal Slat Trucks: 1626, 1627

Table Model Cut-Off Saw: 424

Gambrel Cord Cutter: 403

Hog Hide Puller: 280 and 280-A

(This is with the understanding
that the puller will be installed
sufficient distance from the
center line of the rail to
preclude contact of the carcass
with the pulling mechanism and
will be operated in a manner to
preclude carcass contamination
from falling debris and other
foreign material).

Wire Mesh Conveyor: 1085

Belt Conveyor: 1057

Ham Cut-Off Knife: 425

Bagging Hopper: 161

Liver and Lung Slasher: 242

Stationary Hog Viscera Inspection

Table: 222

Fat Pump: 1086

Automatic Hog Stamper: 285

Hog Scalding Tub: 205

Final Hog Wash Cabinet: 730

Hog Spray Cabinet: 738

Glycol Chiller: 1084

Electric Stimulator 625A, 625

(Automatic), 625C

Trim Bin W/Discharge Screw: 1088

Pneumatic Divert System: 1059

Rotary Snout Puller: 244

Rotating Head Splitter: 228

Automatic Hog Singer: 215-2

Up-Type Hide Puller: 710

Hog Polisher: 287

Hog Pre-Dryer: 288

Hog Carcass Pre-Washer: 288

Hog Carcass Air Pre-Dryer: 217

OP/TEC, INC.

MILFORD, MASSACHUSETTS

Meat Analyzer: "Lean Machine: LM-1

OSSID CORPORATION

SCOTLAND NECK, NORTH CAROLINA

Stretch Wrapping Machine: 500

OWENS-CORNING FIBERGLASS CORP.

TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,
MDBC, MFBC

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200

Series, 46-400 Series, 58-200

Series

Gas Flush Tunnel: 10-...

OXY-DRY CORP.

ELK GROVE, ILLINOIS

Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACHECO, INC.

HACKENSACK, NEW JERSEY

Manicotta/Cannelloni System:

MCS-2-12-6000 consisting of

Dough Sheeter: SH-2-12-6000

Blanching Tank: BT-2-12-6000

Cooling and De-Starching Tank:

CD-2-12-6000

Process Conveyor: PC-2-12-6000

Filler Pump: EK-2-12-6000

Flipper Roller Mechanism:

FR-2-12-6000

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFV

Proter Vacuum Packaging Machine:

P-90

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON

Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30

Note: Lamp must be used in
accordance with Part 7, para.

7.16(b) of the Meat and Poultry Inspection Manual.	PACKRITE/TOLEDO SCALE FRANKSVILLE, WISCONSIN. Plastic Sealer: 4 Meat Sealer: Poly-Motor-Jaw Band Sealer: 6000	Automatic Tortellini Machine: 130-G, 130-G-4 Automatic Ravioli Machine: D-74-G Heavy Duty Ravioli Machine: HDR-... Automatic Dough Laminators: APL-...
<u>PACK WEST MACHINERY CO., INC.</u> PASADENA, TEXAS Piston Filler: IBPF-SV-PS-69J	<u>PADGETT-SWANN MACHINERY COMPANY, INC.</u> TAMPA, FLORIDA Conveyor: HBC-...	<u>PASTA WORLD</u> E. FARMINGDALE, LONG ISLAND, NEW YORK Tortellini Machines: MGT..P/..., AA... Ravioli/Tortellini Machines: MGC..P/..., R/N.... Sheeter/Kneader Machines: SA..., CA...
<u>PACKAGE MACHINERY COMPANY</u> EAST LONGMEADOW, MASSACHUSETTS Packaging Machine: BW-6, TWH-S Wrapping Machines: 6-U, 6-UE, 6-UES, UE-6A	<u>P.A.L.G.A.</u> AVIGNON CEDIX, FRANCE Mini Brochetteur: 36/FF Auto Brochetteur: 64-FF	<u>PASTEURAY COMPANY</u> ST. LOUIS, MISSOURI Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, P-33, P-41, P-50, P-72 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
<u>PACKAGING AIDS CORP.</u> SAN RAFAEL, CALIFORNIA Vacuum Sealer: 73VS, ..VS.. "Impulse" Vacuum Barrier Sealer: 73VBS, ..VBS.. "Hot Bar" Audionvac: VM 101, 151, 201	<u>PALLET DEVELOPMENT, INC.</u> AMBRIDGE, PENNSYLVANIA Plastic Pallet (For Packaged Product Only): 300	<u>DICK PATCH INDUSTRIES, INC.</u> SAN ANTONIO, TEXAS Mechanical Freezer: "High Flux" 48 Transfer Conveyor: TC-.... Water Chiller: IC-.... Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-.... Spiral Freezer: HI-QF 1200-....
<u>PACKAGING EQUIPMENT SALES</u> IVYLAND, PENNSYLVANIA S/S In Feed Conveyor: PFM-2000 Horizontal Wrapper: PFM-200 Ameripak Horizontal Wrapper: PFM-50, PFM-200	<u>STEPHEN PAOLI MFG., CORP.</u> ROCKFORD, ILLINOIS "Paoli" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21 Deboning and Desinewing Machines: "One Step" 19, 20, 21, 22, 22-H, 23	<u>PATTERSON INDUSTRIES, INC.</u> EAST LIVERPOOL, OHIO Double Core Mixer "Thoroblender Type A"
<u>PACKAGING RESEARCH CORP.</u> DENVER, COLORADO Fillers: PRC-F, PRC-P, .S..., .S..., .SB..., .SB..., 4PSB, 8PSB Pressure Regulating Accumulator: 216PR, 300PR Pressure Regulator: 10PR Vertical Powered Screw Hopper: VPSH-H, VPSH-E "Versaform" Former: VF-....	<u>PARAMOUNT PACKAGING CORP.</u> CHALFONT, PENNSYLVANIA Poultry Loading System: 1500 Pad Dispenser: 1500A Para-Loader: 2000	<u>PATTERSON-KELLEY COMPANY, INC.</u> EAST STROUDSBURG, PENNSYLVANIA Twin-Shell Blender: SB, IB Zig-Zag Blender: CSS-M Heat Exchanger: HX-12D-67-L2 Plate Heat Exchanger: V-13
<u>PACKAGING SYSTEMS/3M</u> ST. PAUL, MINNESOTA Sealing Machine (S-647 "L" Clip Applicator) 5790	<u>J. C. PARDO</u> BALTIMORE, MD Combination Tumbler Chiller/Cook Tank: CKCT/TC	<u>PATTY-O-MATIC</u> FARMINGDALE, NEW JERSEY Patty Machine: 445 SDA, 800 SDA, 1260
<u>PACKERS DEVELOPMENT CORP.</u> ROCHESTER, NEW HAMPSHIRE Air Operated Skinning Knife: "Padco" 1000	<u>PARK RUBBER COMPANY</u> LAKE ZURICH, ILLINOIS Cutting Boards: Cut-Rite, Simona 2000	<u>PAXALL CIRCLE MACHINERY</u> GLEN ROCK, NEW JERSEY Heat Sealing Machine: "Rychiger" JP-10 Filling & Heat Sealing Machine: 1716 BK-., 1716 BA-.
<u>PACKERS ENG. & EQUIP. CO., INC.</u> OMAHA, NEBRASKA Neck Pins: RMB-1 FL Type Head Inspection Stand: 1730 Flat Top Tables: FT-...., FT-...., FTBS-...., FTBS-.... Cutting Board: "Packers" 60750, 60751-E Maja Skinning Machine: FIM436 Derinding Machine: ESB440, SBA410, SBA415 Automatic Derinding Machine: VBA600A, BVA700A Derinding Machine: ESM-435, VBA-500A Skinning Machine (membrane): FEM 436 Maja Ice Machine: SA-.... Storage Container: E-.... Evaporator: RVE-....	<u>J. E. PARKER AND COMPANY</u> EATON, OHIO Poultry Broth Concentrator: JDC-361	<u>PAXALL PARSONS MACHINERY</u> BERKELEY, CALIFORNIA S/S Combination Weigher: World Star 14
<u>PACKERS MACHINE AND MFG. CO.</u> TOLEDO, IOWA Tripe Washers: SS-..., GSS-...	<u>PARKSON CORPORATION</u> FT. LAUDERDALE, FLORIDA Rotary Screen: 2000X	<u>PBM INC.</u> IRWIN, PA Flush Tank Ball Valve: FTH-..
	<u>PARSONS AUTOMATIC SCALE COMPANY</u> BERKELEY, CALIFORNIA Macaroni Scale Scale Assembly EL-WA	<u>PEARCE AND COMPANY, INC.</u> DANVERS, MASSACHUSETTS Band Saw: HS-5M
	<u>PARTCO, INC.</u> ORLAND PARK, ILLINOIS Perforator Cuber: PC-28	<u>PEARSON ENTERPRISES INC.</u>
	<u>PASCO MANUFACTURING INCORPORATED</u> OCONTO FALLS, WISCONSIN Belt Conveyor: BC-100	
	<u>PASTA-MAT, INC.</u> MASPETH, NEW YORK	

JACKSONVILLE, FLORIDA
Tectron Metal Detector: 5500
Conveyor: 19

PEDCO, INC.
RUSSELVILLE, ARKANSAS
Infeed Separator: PC-200

PEERLESS MACHINERY CORP.

SIDNEY, OHIO
Dough Mixer: MSS..., MSS....
S/S High Speed Dough Mixer
HSS-....

PEERLESS METAL FABRICATORS, INC.
BRIDGEVIEW, ILLINOIS
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY

EVANSTON, ILLINOIS
S/S Scale: 832S, 832SRD, 85S,
810S, 820S, 840S, 1060S, 10100S,
10200S
Electronic Scale: PS-10F, PS-100P,
PS-100PR

PEMBERTON-BOLDT, INC.

DES MOINES, IOWA
Strainer: HS-225
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT
CO., MEMPHIS, TENNESSEE

Deep Fat Fryer: BR-S
Hog Singer: 1926
Neck Washer: Neck-A-Matic MDM67A,
JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.

MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY

LEOLA, PENNSYLVANIA
Fan Scales: SI-100-H-U, 1-10-U,
SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U,
D-S-U, D-5-RB-U, D-10-U,
D-10-X-U, D-10-12-X-U, DS-3-U,
DS-3X-U, D-45-U, D-45-X-U,
D-12-U, D-12-B-U, D-20-U, DC-3-U,
DC-8-U, DC-8-S-U, DC-10/50-U,
DC-10/50-X-U
S/S Scale: DPS-10-U
S/S Sanitary Scale: 601-U, 625-U
S/S Bench Scale: DSC-1-20
Electronic Weighing System: 4300
Electronic Load Cell: 6200
Scale: Over/under 4500, 6200
Over/Under Checkweighing Scale:
4700
Scale: 50 "Nema"4
In-Counter Portion Control Scale:
60-W

PER-FIL INDUSTRIES

BURLINGTON, NEW JERSEY
Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK

Barrel Deheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.
CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE

GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine: CC:
184
Giblet Chiller W/Rotary Unloader:
WP-984
Accumulator System: AWS-224
Giblet Dewatering Belt: TW-202
Utility Conveyor: 287

THE PFAUDLER CORPORATION

ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-......., C-..., RP-....M
"Glasteel" Chemstor Tanks: Vertical
CV-......., Horizontal CH-....

PHILADELPHIA BELTING CO.

FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP,
PVC White

PICK HEADERS, INC.

WEST BEND, WISCONSIN
Cooker: SC-....

THE PICKWICK COMPANY

CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers: JS-1B,
JS-2A
Poultry Scalders: 5A-...
Poultry Calder: AS with
"Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT
Poultry Pickers: "Spin-Pik" JS-3A,
"Spin-Pik" JS-3ARD

THE PIE-MATIC CO., INC.

CONVERSE, TEXAS
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.

WATERLOO, ONTARIO CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler: VPF-35,
VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-..
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32
Clipper Portioner w/Clipping
Devices: CPX-25SC
Clipper Portioner: CP20SC
Vacuum Hopper: CVH-101

WILLIAM PINSLY ASSOCIATES

HILLSIDE, ILLINOIS
Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT

PENNSGROVE, NEW JERSEY
Stuffer, Model Baader: 702, 703
Hog Scalder-Dehairer: BJ-....,
BM-....
Skinner: AS-..., ASK600/., ASB....

PITCO MASTERMATIC, INC.(FORMERLY J. C.

PITMAN AND SONS, INC.)

CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20, 24,
26, 34, 14
Fryer (Mastermatic) (Economy Line):
600, 700, 800
Fryer (Mastermatic) (Deluxe-Line):
16-24, 18-24, 12-30, 14-24,
16-30, 18-30, 20-30, 22-30,
24-30, 14-30, 24-34
Fryer (Mastermatic) Stainless
Steel: 350, MPE-60
Transfer Conveyor: TC-....
Fryer - S.S. Heavy Duty Frialator:
24-34, 24-54
Conveyored Filter: MF 836, MF 848

PITTSBURGH BRASS

ERWIN, PENNSYLVANIA
Valve: FTH-..

PIZZAMATIC CORPORATION

SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head & Stuffer:
S-5000
Automatic Sausage Depositor: 500-A
Sausage Depositor: 1500A
Sauce Applicator: 2100A
Double Lane Conveyor: 3000A
Conveyor, Sauce & Sausage
Applicator: SSXID

PIZZA SYSTEMS, INC.

PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615

PLANET PRODUCTS CORPORATION

CINCINNATI, OHIO
Frankfurter Loader: PPC-.
Sausage Link Loading Machine: PPC-L2
"Link-N-Load"

PLANT EQUIPMENT FABRICATORS, INC.

LOVEJOY, GEORGIA
Pork Skin Cooker: 1000PSC
Oil Level Tank: 1000-1
Pellet Feeder: 200-PF
Pork Skin Cooling conveyor: 15-CC
Pork Skin Tumbler: 100-PST
Flavor-Salter Applicator: 100FS
Fryer: PEF-....
Incline Conveyor: 250-IC-..
S/S Holding Tank: HT-..., H-10-4-4
Dough Roller Conveyor:PEF
Freezer (Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch): Spiral

PLAS-TANKS INDUSTRIES, INC.

FAIRFIELD, OHIO
Fiberglass Polyester Brine Tanks:
815, 1015, 11515, 1220

PLASTECH DIVISION

PENNSYLVANIA PACIFIC CORP.

WARMINSTER, PENNSYLVANIA

Plastic Drum: PB-..
 Tank "Bulkitank": MT-..., BV-...,
 BVW-..., BTF-38
 "Bulkitank" Lid: BVL-..
 Bulk Liquid Container: LS 330
 Bulkatilt: BK-24TW
 Huskies Batch Container: ..SBC,
 ..SBC, ...NBC
 Bin "Bulkitank": BVDR-40 Rotatable
 Mobile Ingredient Bin: MB-..
 Mobile Ingredient Bin: MB-3+3
 Bin "Bulkitank": BVD-40
 "Bulkitank": BVP-...
 Kitchen Kart: K C-8
 Brine Tank: BVP-46
 Bin: BV-43

PLASTECH INTERNATIONAL, INC.

WARMINSTER, PENNSYLVANIA

Tank, "Bulkitank": BV-43
 Bulkatilt: BK-18TW
 Emulsion Tank: BVDS-...
 Ham Tray: BVT-...

PLASTIC SUPPLY & FABRICATING COMPANY

DENVER, COLORADO

Patty Mold

PLUS CONTAINER MACHINERY CORP.

WHEELING, ILLINOIS

Closure Machine: CMC, 123A, 123B,
 II-., III-CT, CMC-E
 Comtec Pie Press: 1100
 Hooding Machine: H-I, H-II
 Capping Machine: IVM
 Sealing Machine EFS-.., PBS-8
 Automatic Hooding Machine:
 H-IISL-..
 Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMS

COON RAPIDS, MINNESOTA

Stainless Steel Heat Exchanger:
 16000-141

PORTABLE TOOL & ELECTRONICSINC. AND RYCO PRODUCTS DIV.

WARREN, MICHIGAN

Spiral Slicer: 81

PORTCO CORPORATION

VANCOUVER, WASHINGTON

"To Suit" Platform Trucks: 24MP-1,
 PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.

PADUCAH, KENTUCKY

Belts (Food Contact) White PVC:
 Portec W-10

PORTEC INC., FLOWMASTER DIV.

CANON CITY, COLORADO

Power Turn Conveyors:

S/S AAA-..., S/S AA-...,
 S/S A-..., S/S B-...,
 S/S C-..., S/S LAAA-...,
 S/S LAA-..., S/S LA-...,
 S/S LB-..., S/S LC-...,
 S/S LS..CL.., S/S S..CL...
 Spiral Curve Conveyor:
 S/S AAA-...-SP, S/S AA-...-SP,
 S/S A-...-SP, S/S B-...-SP,

S/S ..CL..-SP

Spiral Lift Conveyor:
 S/S AAA-...-SP-...,
 S/S AA-...-SP-...,
 S/S A-...-SP-...,
 S/S B-...-SP-...,
 S/S C-...-SP-...,
 S/S S/S..CL..-SP-...

H. K. PORTER COMPANY

TRENTON, NEW JERSEY

Belts ((Food Contact) White &
 Green: Nitrile

POSS LIMITED

ETOBICOKE, ONTARIO, CANADA

Mechanical Deboner: P.D.X.5, P.D.E.
 2500

POSS LIMITED

HAMILTON, CANADA

Deboner: PDX-1, PDL, PDE-500,
 PDE-1500, PDE, PDX-4
 Food Pump: 350-1250, 250-1250

POULTRY FOODS, INC.

MODESTO, CALIFORNIA

Transfer Hopper: 20
 Conveyor: CV-2
 Back Trim Conveyor: TR-200, TR-205

POWERMOUNT CORPORATION

PASSAIC, NEW JERSEY

Egg Roll Machine

PRATCO STEEL CORP.

BROOKLYN, NEW YORK

Vacuum Packaging Machine: PVS, PVL,
 "Pratco-Vac"

PRECISE TECHNOLOGY & ELECTRONICS, INC.

WARREN, MICHIGAN

Spiral Slicing Machine: 81

PRECISION ENTERPRISES UNLIMITED, INC.

RAVENNA, OHIO

Conveyor: 3001-...
 Infrared Continuous Conveyor Oven:
 1001-...
 Belt Conveyor: 1201-...-...

PRECISION FABRICATION

FOREST, MISSISSIPPI

Poultry Cutter: PF-100
 Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.

WEST PALM BEACH, FLORIDA

Carcass Washer: 22-73
 S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY

SOUTH SAN FRANCISCO, CALIFORNIA

S/S Diaphragm Pump with Sanitary
 Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.

FRANKLIN SQUARE, NEW YORK

Pressure Regulator: SS-SQ-12
 Brine Pump: WST-A-5
 Brine Agitator (Air Motor): PA-...,
 SPA-...
 Brine Agitator (Electric Motor):
 SPET-..., PEX-..., SPEX-...,

PEC-..., SPEC-..., PET-...

S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY

HOLLAND, MICHIGAN

Ham Boning Machine: F (All product
 inspected for bone fragments by
 establishment after deboning
 operation)

Poultry Deboning Machine: 1

JACK PRINCE, INC.

GAINESVILLE, GEORGIA

Prince World" Poultry Deboning

Machine: I, MARK III, MARK V

Horizontal Deboner: 331

Mechanical Deboner: 221, 332

Comminuted Meat Deaerator: 325

Mechanical Deboner: 110

Pump & Hopper Assembly: 30

PRINCO INSTRUMENTS INC.

SOUTHAMPTON, PENNSYLVANIA

Sanitary Sensor Flange: L651, 652,
 661, 662

PRITCHARD SALES, INC.

ATLANTA, GEORGIA

"Graham" Automatic Neck Breaker:
 GANB-100

"Systemate" Automatic Eviscerator
 (Manual positioning of viscera
 for inspection necessary):
 121042. (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 F. water or 20 ppm residual
 chlorine at point of use.)

"Systemate", Automatic
 Eviscerator: MK-V (Manual
 positioning of viscera for
 inspection necessary. Surfaces
 of machine contacting carcasses
 must be sanitized between each
 use with 180 F. water or 20 ppm
 residual chlorine at point of
 use.)

RAP Belt Conveyor: 05000

Automatic Bird Unloader: 31335

Oil Sac Cutter: GAOS-200

Conveyor Saw Table: 113069

Giblet Chiller: RAPGC-2, RAPGC-2R

Neck Skin Cutter: P-2000

Line Divider: GLD-300, GLD 300A,
 GLD-300 B

Breading Machine: CB-80

Eviscerating Line Shackle: RBES-304

Kill Line Shackle: BKS-304

Picking Machine: CH-6/, CE-6/.

Automatic Poultry Killer: WAK-101

Hand Gizzard Peeler: 71RAP

Inside Outside Final Bird Washer:
 Mark II

Auto-Cone Breast Deboning System:
 CCGD1

Gizzard Harvester: M-1

Leg Processor: LP-1

Cone Deboning Wheel: CCBD1-5

Turkey Oil Sac Cutter: GAOS-200T.

(If used prior to inspection
 station, surfaces contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or a solution of 20 ppm

residual chlorine at point of use.)	on readily removable shafts for daily cleaning and inspection.)	Deep Fat Fryer (w/Hydraulic Liftout Conveyor): 12-...
Cone Deboning Wheel: CCBD-T (Suspended from ceiling.)	Ball Valve: BF-100	Overhead Bone Conveyor: BC-....
Neck Skinner Machine: NS-1001	Blender/Cooker: JHR-...., HR-....	Moving Top Boning Table: BT-....
Gizzard Defatting Machine: NGW-1C	Tank Kettle: JOVC-....	Dual Stuffing Horn: 12-04-...
Automatic Opening Machine: "Mark" III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)	PROCESS INDUSTRIES, INC. OMAHA, NEBRASKA Hide Stripper: BLUE-OX	Conveyor: TC-....
Breast Filet Compressor: BFC-1	PROCESSOMATIC, INC. WEST PALM BEACH, FLORIDA Divider: "D" Interleaver Machine with STOP/GO Conveyor: BB Stacker Machine: CC	Wire Belt Transfer Conveyor: WC-....
Front Half Portioning Machine: PFMBP-1A	PROCESSOMATIC LIMITED SCARBOROUGH, ONTARIO, CANADA Stacker Machine: C Interleaver Machine: B Patty Marker: A Ground Meat Transport Conveyor: G	Pre-Cool Conveyor: PC-.... S/S Conveyor: AC-....
Gizzard Tenderizer: GTM-100	PRODUCT INC. RACINE, WISCONSIN Vat Dumper: A, B, C, BT, DD	Oil Storage Tank: 12-18-... Continuous Oil Filter: 12-17-... Convection Broiler: 12-06-...
Rear Processing Machine: PRPMLP-1A	PRODUCTION SYSTEMS INC. DALLAS, TEXAS Meat Compress (Ham Stuffer): 9-12	Buggy Lift Dumper: BD-... Screw Conveyor: SC....
Thigh, Drum Processing Machine: PTDPMLS-1	PROPACK INDUSTRIES INC. FULLERTON, CALIFORNIA Returned Goods Table: 600 Steak Cutting Table: U-4000 Boning Table: B-4000 Smokehouse Cages: SC-..., 08-05... Smokehouse Trees: ST-..., 08-06... Cutting Tables: 3306, 3306-S, 11-01..., 11-02 Shelf Trucks: 4815, 5813, 5814, 5833, 5834, 5835 S/S Paunch Table: 02-29-- Meat Storage Bin: 01-08 S/S Paunch Truck: 02-28-- Paunch Truck S/S Pluck Pan: 02-28-- Vertical Lift Truck: 05-08 Tripe Umbrella: 02-33-- S/S Drum: 01-01-- Drum: 01-01-- S/S Meat Trucks: 05-0., 05-0.. Galv. Meat Trucks: 5680, 5002, 5350, 5500, 5355, 5011, 5012 Tripe Hanger: 020 S/S Paunch Table: 730 S/S Offal Truck (with removable S/S Drip Pan): S6376 S/S Meat Trees: 03-02-- Galv. Meat Trees: 6110, 6112, 6210, 6212 Adjustable Shelf Rack (with Solid Shelves): 10-- S/S Cattle Head Flush Booth: 02-20-- Flat Bed Truck (with solid bed): 05-10-- "Pro-Pak" Patty Mold Plates: 1400, 1500 Vacuum packaging Machine: VM2/NU, VM3/S-NU, VM5/2, VM-B2 Multideck Freezer: MD-.... Broiler: BGF-.... CO2 Snow Hood: 12-03--	Convection Broiler: 12-06-... Buggy Lift Dumper: BD-... Screw Conveyor: SC....
Automatic Parts Machine: APM-22	PROTECON SYSTEMS B.V. OSS HOLLAND Pickle Injector: Protecon PI-..., PI-...-S	PROTECON SYSTEMS B.V.
Automatic Cut-Up Machine: APM-22	Meat Recovery System (Bone Press): Protecon MRS-..., MPD-..	OSS HOLLAND
Picking Machine: NP-.../.	Meat Tumbler: Protecon MU-..	Pickle Injector: Protecon PI-440
Saddle-Cut Machine: PSCM-HM-1-00	Vacuum Meat Press: Protecon VP-24-NVL	Deboner: PAD-10, PAD-... Pumping Machine: 162.H
Automatic Wing Portioning Machine: 6000	PROTEIN FOODS INC. GAINESVILLE, GEORGIA Deboning Machine: "Sepramatic" 2A Filter: 3502	PROTEIN FOODS INC.
Automatic Neck Breaker: "Mark" 16	PRYOR PACKAGING MACHINERY DALLAS, TEXAS Bulk Filler: PPMC-150-... Metering Pump: MP-... Dispensing Valve: DV-...	GAINESVILLE, GEORGIA
Shackle: ICS-312-2	PUMPS AND PIPES INC. RICHARDSON, TEXAS S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W25FM	PRYOR PACKAGING MACHINERY
Automatic Breast Filet Machine: 1200	PURALATOR TECHNOLOGIES NEWBERRY PARK, CALIFORNIA 7 Element Filter Housing: 62-10685-TAB	PUMPS AND PIPES INC.
S/S Poultry Scalder: PSHE-4200	PUREX CORPORATION WILMINGTON, CALIFORNIA Freezing Board: Plastic	RICHARDSON, TEXAS
Over/Under Cone Deboning Conveyor: OU-CD-18	PURITAN EQUIPMENT COMPANY OMAHA, NEBRASKA CO2 Chiller (Continuous): 12-24 Hot Water Tempering Cabinet: AM-1001	PURALATOR TECHNOLOGIES
Giblet Wrap Machine: "SYS"-3	QUALITY FABRICATORS INC. HARRISON, ARKANSAS S/S Tank: TX 101 Belt Conveyor w/Washer: BC 101 Boning Conveyor w/Cutting Boards: SC-101 Screw Conveyor: CC-101	PUREX CORPORATION
Inspection Stand: ALP-2436	QUALITY MAPLE BLOCK COMPANY	PURITAN EQUIPMENT COMPANY
PRITTY/PAK, INC. INDIANAPOLIS, INDIANA Overwrap Machine: "Hanagata" HP-...-S, HP-...-G		
PROCESSING AND PACKING EQUIPMENT AND SUPPLIES , FULLERTON, CALIFORNIA Tripe Washer: 02-32-....		
PROCESSING MACHINERY & SUPPLY PHILADELPHIA, PENNSYLVANIA S/S Ingredient Feeder: HCPF-2		
PROCESS ENGINEERING & FABRICATION, INC. , AFTON, VIRGINIA Mixer-Blender: L06-02-01 Oscillating Shuttle Conveyor: D-108-01-10 Oval Motion Carrier: D-100-01-25 Butter Sauce Dispenser: D-100-02-60 Cooking Oil Filter: D-202-01-...		
PROCESS EQUIPMENT CORPORATION BELDING, MICHIGAN S/S Holding Tank (Open top): OVC-D S/S Holding Tank: OVS-D Cooker-Cooler-Mixer: JHR-3 Fiberglass Tanks: CVS-D-.... Plastic Tanks: OVS-D-.... "Low profile" Cooker/Cooler Mixer: JHR-60, JHR-150, JHR-200, JHR-300, JHR-500, JHR-1000 (Acceptance based on readily removable agitator shaft for daily cleaning and inspection.) Low Profile Half Round Blender: HR-60, HR-150, HR-200, HR-300, HR-500, HR-1000 (Acceptance based		

- Q -

NEW YORK, NEW YORK
Cutting Board (Polysan): Qual San,
B50-20R

- R -

RAMACCIOTTI EQUIPMENT CO., INC.

OMAHA, NEBRASKA
Carcass Lugging Buggies: M371-1,
M310-2, M310-3

RAMSEY ENGINEERING

ST. PAUL, MINNESOTA
Check weigher-Classifier: 400
Series, 500 Series, 1200 Series,
1700W, 1700 S/S, 2000 W,
2000 S/S Series
Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 series, 70 series,
80 series, 90 series
Checkweigher: Mark II, Mark IIA,
Mark III
Weigh Table/Conveyors: Frame 22,
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING

COMPANY, LIBERTY, MISSOURI
Vertical Hydraulic Hog Skinner:
101

RANK INDUSTRIES, INC.

DES PLAINES, ILLINOIS
Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.

DES PLAINS, ILLINOIS
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY

MARION, IOWA
"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO

OAK BROOK, ILLINOIS
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES

DALLAS, TEXAS
Pork Skin Sizer Breaker: PSB 1872
Incline Conveyor:I

RAQUE FOOD SYSTEMS, INC.

LOUISVILLE, KENTUCKY
Spreader Valve: SV-..
Rotary Head Filler: RHF-100
Cheese Filling Machine: CF-200
Conveyor: SL-..., DL-200,
TC-....
Piston Filler: PF-..
Rotary Pump Filler: RPF-...
Vegetable Filler: RVF-..
Transfer Pump: TP-P-.., TPF
Lidder-Closer: LC-...
Blender: BL-..
Packaging Machine: DPM,
HS-......., HS-.....
Wrapping Machine: FW-..
Cheese Dispenser: CF-.....
Sauce Dispenser: WF-.....,
WF-.....
S/S Air Conveyor System: AC-....

Topping Machine: TU-.....
Bucket Conveyor: BC-.....
Traveling Filler Head: TH-.....
Traveling Valve Mount: TH-.....
Transfer Conveyor: SN-.....
Vibrating Conveyor: VC-.....
Two Belt Return Systems:
RS-.....
Steam Tray Closing Unit:
CL-.....
Conveyor: DL-...

RASMUSSEN AND ASSOCIATES

LODI, WI
Smoke House: 800
Brine Chiller: BC-...

RAVAN PRODUCTS

GAINESVILLE, CALIFORNIA
Inspection Stand: RP101
Belt Conveyor: 101
Final Inside/Outside Bird Washer:
100
Neck Skinner: 6000
Box Icer: 101
Marinators: 650

RAVEN INDUSTRIES

SIOUX FALLS, SOUTH DAKOTA
Fiberglas Tank (For brine or water
only.)

RAYTHEON COMPANY

WALTHAM, MASSACHUSETTS
Microwave Oven: QMP-1679-...,
QMP-2103
Microwave Oven (Batch Type):
QMP-L879.

M. REBIZZO AND COMPANY, INC.

SAN FRANCISCO, CALIFORNIA
Ravioli Machine: 30A
Mixer: G

RED ARROW PRODUCTS COMPANY

MANITOWOC, WISCONSIN
Smoke Cabinet
Atomizing Liquid Smoke Systems:
200, 500, 100

REDINGTON, INC.

BELLWOOD, ILLINOIS
Wrapping Machine: Type M

RED VALVE CO., INC.

CARNEGIE, PENNSYLVANIA
Air Operated Sanitary Type Pinch
Valve: 2606

REED OVEN COMPANY

KANSAS CITY, MISSOURI
Utility Proof Box: 38x44

E. W. REESE

WHITTIER, CALIFORNIA
Grinder Heads: 17"x9" & 14",
31"x24"
Grinder Heads: 24" x 20", 31" x
24", 38" x 20".

REFRIGERATION ENGINEERING CORP.

SAN ANTONIO, TEXAS
"RECO" Water Chiller: WC-...
Self Contained Product Freezers:

RP-..
Self Contained Product Freezing
Tunnel: DP-3
Continuous Meat Freezer: CMF-...
Liquid Chiller: LC-....
Plate Water Chiller: RWC-....
Refrigerated Water Chiller:
RWC-....
Water Chiller: RFWC-....
Spiral Freezer: SR-....

REGAL PLASTICS COMPANY

KANSAS CITY, MISSOURI

"Tote" Food Containers: RT27-16-8,
RT18-11-1/2-4-1/4
"Regal-Tote" Food Containers:
RT-28-2-1, RT-25-13-4,
RT-24-12 1/2-6, RT-27-17-6, (will
withstand temp. to 250 F.)
"Regal-Tote" Food Container Lids:
RTL-25-13, RTL-24-12 1/2,
RTL-27-16 (will withstand temp.
to 250 F.)
Meat Pans: RT-16-8-3, RT-17-8-3,
RT-18-9-3
Plastic Tray: RT-24-5-1
Plastic Meat Tray: RT-24-4-1
Plastic Meat Tray Lid: RTL-24-5

REICH GMBH AND COMPANY, KG

WEST GERMANY
S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY

CANTON, MASSACHUSETTS

Loader
S/S Dump Cart
Can Filler: F.K.F.
Vemag Stuffer: - G-250, R117S
Seydelman Cutter: K-...
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun): 15
Seydelman Grinder: CS-160
Vemag Continuous Stuffer: 1000-S,
1000-S-2, 2000-S, 1000-S-3,
3000-S, 3000-S-1, 3000-S-2,
3000-S-3 (with stainless steel
screws and screw holders.)
Holac Automatic Dicer: 1, 10,
Holette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1
Conti-Cooker: 60-..S-.., 60-..N-..
Cooked Leg Deboner: RB
Reiser Neck Skinning Machine: NS-2
"Salco" Blender-Mixer: PMB-....
"Reiser" Skin Dewatering Machine:
SD-2
"Vemag" Smokehouse: HCS-2
Shishkabob Skewer Machine: 687
Continuous Vacuum Stuffer: "Vemag"
500
Automatic Dicers: "Holac" VA,
"Holac" 1, "Holac" 10, "Holac"
HA-121
Dicers (with suitable stand):
"Holette" A, "Holette" 19,
"Holette" 21
Vacuum Packaging Machines: VM-...
Vemag Continuous Stuffer: 1000DC,
3000DC
Injector: FGM-....
Grinder: WD-114

Vemag Ham Filler: 660
 Vacuum Meat Tumblers: TU-....
 S/S Vacuum Tumblers: VMT-....
 Holac Slicer: 26/66, 26/74T
 Vacuum Packaging Machine: "Dixie Vac Modular" MOD-..., "Dixie Vac" DV-..., "Dixie Pak" DP-...
 Boneless Meat Tenderizer: "Fomaco" FGM 810T
 Automatic Feed Grinder: AU-200, AU-2008, AG-160 & AG-160B
 Rotoclaw: Mark II
 Ham Softening Machine: HSM-1200
 Vemag Continuous Stuffers: ROBOT 700, 2000DC
 Emulsifier: "Comvair" 76
 Screw Conveyor: RSC-D-..-L-..
 Vemag Continuous Stuffer: 4000 DC

REMCO PRODUCTS
 ZIONSVILLE, INDIANA
 Kartub: 6901
 Tub: 6911
 Aero-Tote Tub w/Drain: 6921

REMC CON PLASTICS, INC.
 CONSHOHOCKEN, PENNSYLVANIA
 Plastic Bulk Handling Bin w/Drain: TR-36, TR-46, TR-48, TR-30, TR-40
 Plastic Bulk Handling Bin w/Drain: TR-33, TR-39S

RENNCO, INC.
 HOMER, MICHIGAN
 Packager: 201

RENO ENTERPRISES
 HUTCHINSON, KANSAS
 Extruder: 200
 Conveyor: 100
 Metal Detector Conveyor: 110
 Vacuum Blender: 350-..., 350-....
 Wire Mesh Belt Conveyor: 250-....-..., 300-....

REPCO ENGINEERING INC.
 MONTEBELLO, CALIFORNIA
 Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING CO. COLUMBUS, OHIO
 Breader: BRC-001, BR-2400, FD-001
 Conveyor: CA-001, PTC-001
 Egg Dip: ED-001, BD-005
 Poultry Cutting Line: PCCL-001
 Wing Cutting Machine: WC-001
 Inspection Conveyor With Continuous Belt Washer IT-1
 Marinators 1, 2
 Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain Table: MARR-1
 Automatic Breader: VBS-1
 Trayed Product Conveyor: C-CO2
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System: CFSLT-2
 (Deboner and Conveyor)
 Automatic Poultry Stripper: GNG-1

Thigh Deboner: CFS-LT-3
 Poultry Breast Deboner: CFS-B
 Leg & Thigh Deboner: TKD-1 2
 Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING CORP., LEBANON, NEW JERSEY
 Rotary Form, Fill, Seal Machine: RFFS-...

RESEARCH PRODUCTS COMPANY
 MADISON, WISCONSIN
 Matting: Neotex

RESINA AUTOMATIC MACHINERY CO., INC.
 BROOKLYN, NEW YORK
 Screw Cap Machine: S-...-MP

RESINFAB CORP.
 BELDING, MICHIGAN
 Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE
 SARASOTA, FLORIDA
 Filler: DT-NP
 Bartelt Intermittent Motion Packager: IM
 Packaging Machine: IMV-...-S, IMR9-14SS
 Packaging Machine, Form, Fill, Seal: Bartelt Eterna DA-...-S

REXNORD, TABLE TOP CHAIN DIV.
 MILWAUKEE, WISCONSIN
 Package Product Only: 820, 821, 831, SS815, SS881, LBP821, LBP882, LBP883, 4705, 4706, 4707, 5935, 5936, 5997
 Food Contact: 843, 863, 879, 879T, 880, 880T, 882, 882T, 963, 1700, 1701, 1701T, 1873, 2500, 2873, 3873, 5966, 5996, 5993, 5912, 4809, 4803, 4802, 4812

REXROTH INDUSTRIES, INC.
 LAPAZ, INDIANA
 Meat Tumbler: T-660
 Poultry Chiller: C-400
 Conveyor: 2D-500

REYNOLDS ELECTRIC CO.
 MAYWOOD, ILLINOIS
 "Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS
 WINSTON-SALEM, NORTH CAROLINA
 Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.
 RICHMOND, VIRGINIA
 Vertical Primal Wrapper: VW-1
 Primal Wrap: HW-1
 Reycon Closing Machine: 221A
 Belt Sealer: TC-1
 Case-Redi Wrapping Machine: W-1
 Rotary Pouch Filler: 100
 Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.
 CLEARWATER, FLORIDA
 Portion Control Filler System: 1000, 2000

RHEON AUTOMATIC MACHINERY COMPANY
 POMPTON PLAINS, NEW JERSEY
 "Rheon" Encrusting Machine: 207SS, 207DD, 208
 Pile-Up Table: PC-....
 Flour Duster: DF-....
 Stretcher: SM-....
 Flour Sweeper: FV-....
 Laminator: MM-...
 Encrusting Machine: 207SD

J. E. RHOADS & SONS
 NEWARK, DELAWARE
 Right Angle Conveyor: JER-1702-RC
 Belts (Food Contact): 1R30WU, 2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION
 GRAND RAPIDS, MICHIGAN
 Belts (Food Contact): 2R0/0, 2R5/5W, 2LR5/0W, 2R7/0W, 1R3/0W

WALTER B. RICHTER COMPANY
 WONDER LAKE, ILLINOIS
 "Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATION
 SANTA ROSA, CALIFORNIA
 Thermascrew Cookers: TL-9, TL-12, TL-16, TL-24, TL-30, TL-36, TL-46K, TL-46
 Prebreakers: PB-15 Sanitary Design, PB-12-K5A3, PB-24-K5A3..., PB-15-K5A3, PB-10-K5A3..
 Disintegrator: RP-Diameter-K, RA3-Diameter-K, RA2-Diameter-K, RAT-Diameter-K
 Formulating Conveyor: C-18K-2222
 Vacuum Mixer Blender: RSV-Diameter-K
 Extructor: RE-Diameter-K
 Self Feeding Pump Conveyor: C-9
 Thermascrews: TC-Diameter-K, TLJ-Diameter-K, TJ-...-K....
 Screw Loader: C-Diameter-K72
 Covered Screw Conveyor: C-Diameter-K32
 Uncovered Screw Conveyor: C-Diameter-K22
 Mixer-Blender: RS-Diameter-K....
 Blender w/Steam Diffusers: RSD-Diameter-K-....
 Grinder: MT..X.
 Sanitary Food Pump: 803D, 808D
 Belt Drainer: RBD-30
 Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANY
 GRANDVIEW, MISSOURI
 Frozen Meat Conveyor: FB-100
 Vat Dumpers: 100, 110
 Belt Conveyor: 210
 Belly Roller: 200
 S/S Product Hopper: CT600
 S/S Tables: UT50, WT075, UT-...., TS-....
 Meat Conveyors: FMC-...., FFD-...., TTC, FFDR-....
 Meat Tub Dumpers: D-....
 Metal Detector Conveyors: MDC-....
 Meat Trucks: MV-....
 Screw Conveyors: SC-....
 Screw Loader: SCA-....

Bagger: 620
 S/S Smokehouse Truck: ST-1
 Mixer-Blender: 28-....
 Patty Stacker: PS-6
 Cutter/Mixer: RS-...
 Bone Chip Remover: RMF-Tresomat
 Chamber Vacuum Machine: HRI-20
 Vacuum Tumbler Blender: VMM-....
 Vacuum Packaging Machine: "SNORKEL VAC" SV 45, SV-60
 Skinner: AS-....
 Vacuum Tumbler System: G.E.T.-....
 Automatic Skinning Machine: AR-50
 Hydraulic Knife: Cutty-....,
 Format..., Standard-....
 Loaf Browner: LB-50
 Vacuum Packaging Machine: "Snorkel Vac", SV 453 and SV 603
 Margurit Starflaker: 3

ROBOT COUPE USA, INC.
JACKSON, MISSISSIPPI
 Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.
SPRINGFIELD, OHIO
 Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT
NEWARK, NEW JERSEY
 Vacuum Tumbler IPF 2200
 Lift Dumper: IPF-2500
 Vacuum Blender: IPF-....

ROBERTSHAW CONTROLS COMPANY
FT. WASHINGTON, PENNSYLVANIA
 Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY
MARION, ILLINOIS
 Smoker-Cooker: BBR-79-SS,
 BBR-700-SLSE-U
 S/S Smoker-Cooker: XLR-1600-4,
 XLR-1600, XLR-1400-SLSE-U,
 XLR-1600-4-U
 Vacuum Packaging Machine: "Henkovac" 5000, 1000 thru 3000
 Vacuum Packaging Machine: 2000T, 4000

A. K. ROBINS INC.
BALTIMORE, MARYLAND
 Elevator Screw: 7504-17
 Rotary Blancher: AK
 Inspection Conveyor: ST
 Blancher: HWB-...
 S/S Destoner: DD
 Pasta & Rice Rinser: RR-30-..
 Vibro Breeding Unit, Consisting of: Drum Breader-Duster, Model DBRS; Vibratory Breading Machine, Model VB; Batter Machine, Model BM; Drain Conveyor, Model DC.
 Pressure Cooker & Vacuum Cooler (For vegetable processing only): RHR

ROHM & HAAS
PHILADELPHIA, PENNSYLVANIA
 Cutting Board (Plexiglas): G-Unshrunken, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEY
MINNEAPOLIS, MINNESOTA
 Piston Filler: F30

Transfer Pump: P30
 Fillers: F40, F40PF, F30B, F40B
RONDO INCORPORATED
HACKENSACK, NJ
 Dough Sheeter: "Rondo" 5/4-604A, 5/4-603B, SMK64, SMK63
 Dough Sheeter: "Quattro" 10-C-800-L-001
 Dough Sheet Former: TBF
 Dough Sheeter: "Quinto" PQC 613333
 Rono Make-Up Table: MUT-603-....
 Rotary Rack Ovens (Electric & Gas): MPR-10LT, MPR-..., MPR-2/..

ROSE FORGROVE INC
ELMHURST, ILLINOIS
 Vacuum Packaging Machine: RF-255, 250, 251

ROSE METAL PRODUCTS, INC.
SPRINGFIELD, MISSOURI
 S/S Vat: 433
 S/S Conveyors: RMP-...-WB-..., RMP-...-WB-... (CO2), RMP-...-WB-EXT-... (CO2), RMP-...-FGB-ST-..., RMP-...-FGB-WT-..., RMP-(2)-...FGB-ST-..., Double Conveyor: RMP-...-FP-... (2)
 S/S Wire Belt Conveyor: RMP-...-WB-... C&H

LOUIS A. ROSEN
SALT LAKE CITY, UTAH
 Liquid Freezer: R
 Table: AS
 Belt Freezer: IQF-BF-40

ROSISTA INC.
WOODDALE, ILLINOIS
 S.S. Butterfly Valve: FB920-4-PA-04-04

CHARLES ROSS & SON CO.
HAUPPAUGE, NEW YORK
 Motionless Sanitary Mixer: LLPD, LPD
 Mixer/Emulsifier: 525
 Mixer: EM-..., EM-....

ROSS INDUSTRIES, INC.
MIDLAND, VIRGINIA
 Tenderizer: 501, TC-700, 601
 Slicer: 950, 925
 Seasoning Injector: 710
 Superform Press: 719, 720
 Air Purifier: Microban 1200 w/G.E. G-30T8 Lamps
 Dicer: 711, 714
 Meat Forming Press: Uniform 914
 Mechanical Tenderizer: TC-700M
 Portion Slicer: 990A
 Vacuum Tumbler: 1100
 Band Saw Slicer: 990S
 Band Saw Autocut: 800
 Horizontal Form/Fill/Seal Machine: 550
 Slicer: 950-..
 Tenderizer: 650-A

ROSS-TEMP DIVISION, SCHNEIDER METAL MANUFACTURING CO., CHICAGO, ILLINOIS
 Ice Makers (Use w/Accepted Storage

Bin): RF-1051-UF-SS-DA
 Ice Makers (Use w/Accepted Storage Bin): RF-1051-UF-SS-W-DA, RF-1251-UF-SS-DA, RF-1251-UF-SS-W-DA, RF-2051-UF-SS-DA, RF-2051-UF-SS-W-DA
 Ice Makers (Use w/Accepted Storage Bin): RF-600-UF-SS-W-DA, RF-951-UF-SS-DA, RF-951-UF-SS-W-DA, RF-1251-UF-SS-DA, RF-1251-UF-SS-W-DA, RF-2051-UF-SS-DA, RF-2051-UF-SS-W-DA, RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.
MIAMI, FLORIDA

Bulk Box-Natural: 30
 Bulk Box Stack Lid-Natural: 30
 Bulk Box - Blue: 30
 Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES

NORCROSS, GEORGIA
 Form, Fill, and Seal Packaging Machine: VPU-..., VPM-..., MVP-..., MVP-...K

ROYAL FILTERS

SPRINGFIELD, MISSOURI
 Continuous Oil Filter: Knight-...., PRINCE 18-..., KING 24-....

ROYAL SUPER-ICE COMPANY

SAN LEANDRO, CALIFORNIA
 Zero-Pak

RSI INDUSTRIES, INC

ROCHESTER, MINNESOTA
 P/M Orbital Dispensing System: 8200
 P/M Ice Dispenser: D130, D200, D260, D330

RTM, INC.

MEDFIELD, MASSACHUSETTS
 Grinder: 130E, 150E
 Auto Mincer & Mixer: TM-180
 Patened Mincer & Mixer: TM-180.180
 Open Mixer:
 Vacuum Mixer:
 Cube Back Fat Scalding Unit:
 Pre-Breaker: SG-201, SG-202
 Pickle-Injector: N-138-SL
 Continuous Vacuum Stuffer: IC/4
 Cube Dicer Machine: 5001
 Conveyor Belt: 2001, 2, & 3
 Pivoting Conveyor: 1881
 Salt Distributor: 4001

RUBBERMAID COMMERCIAL PRODUCTS

WINCHESTER, VIRGINIA
 Food Box Lid: 3502, 3510, 3616, 3590, 3591, 3592, 3300
 Food Box: 3500, 3501, 3508, 3509, 3690, 3691, 3693, 3695, 3300
 Plastic Containers, Small Round, w/Lids: 2600 Series
 Cutting Board: 33.., 34
 Rack/Cart: 33.., 34..
 Plastic Boxes w/Lids: 3500 Series, 3600 Series, 17..,

Plastic Containers or Drums w/Lids:
2600 Series
Platform Truck (with removable cover): 44.., 44.., 44..-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin W/Lid: 36.. Series
Utility Cart: 3355
Ingredient Bin W/Lid: 2600
Food Box and Lid: 3300
Food Box With or Without Lids:
33.., 35.., 36.. Series
Plastic Containers With Lids: Small
Round 26.. Series
Cutting Boards: 33.., 34.. Series
Rack Carts: 33.., 34.. Series
Plastic Box w/Lid: 17.., 33..,
35.., 36.. Series
Plastic Containers or Drums
w/Lids: 26.. Series
Platform Truck: 44.... Series
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Measuring Cups: 3210, 3215, 3216,
3217, 3218
Scoops: 2882, 2884, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA

Plastic Box w/Lids: 1301, 1305,
1307, 1310, 1311, 1315, 1316,
1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums w/Lids:
1212, 1213, 1220, 1221, 1225,
1226, 1231, 1232, 1244, 1245,
1249, 1250, 1251, 1255, 1256,
MH-....
Plastic Bins or Lids: 1128, 1124,
1126, 1127
Plastic Vats or Lids: 1108, 1109,
1110, 1118, 1119, 1120
Poultry Vat: S-....
Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS

CO., LIMA, OHIO

Pork Rind Fryer: B

RUSSELL-ROANE, INC.

ST. LOUIS, MISSOURI

Meat Tumbler MA...

Liquid Smoke Spray Cabinet: U-18,
CA-42-1RUTHERFORD ENGINEERING, INC

ROSCOE, ILLINOIS

Akra-Pak Dispenser: LF.., SF...
Belts Flat Cleat (Food Contact):

CVM-8, DCVM-8
Akra-Pak Filler: OSF-..B, OSF-..B,
OSF-...B
Akra-Pak Slurry Filler: OSF-..B,
OSF-...B, DOSF-..B, DOSF-...B

JOSEPH T. RYERSON & SON, INC.

CHICAGO, ILLINOIS

Cutting Board: "Ryertex"

RYKAART, INCORPORATED

HAMILTON, OHIO

Dough Mixer: HSM-...
Two Roll Sheeter: 2RS-....
Circular Knife w/Shaft: CKS-....
Folding Plates: FP-....
Depositor: SD-1

Nozzle: GP
Flour Duster: MSJ-....
Three Roll Sheeter: LUR-....

RYOWA REIKI
HONOLULU, HAWAII
Slicer: RC-5000

- S -

SACK METAL WORKS, INC.

WILMINGTON, MASSACHUSETTS

Wire Belt Transfer Conveyor: WBTC
Boning Conveyor: BC-1
Overhead Conveyor
Casing Puller
Frank Chill Tank: CCT-1
Dump Cart: DC 400, DC 600
Smokehouse Truck: 53, 54, 55, 56,
57, 58
Conveyor: IC-1, TC-1, BC-1, PC-1,
OHC1, SVBC
Table: PT-1, C, BB-1
Lazy Susan: TT-1, TT-2
Vat: CV-1

Vat Dumper: CVD-1

Sausage Dump Bucket: SDB1, SDB2

Pan Rack S/S or Galvanized:
AT-70125

S/S Pans: 21 x 25 7/8 x 1

Wash Table: WT

S/S Tank Truck: CVM

Cutting Table w/Top of Sana-Lite,
S/S and Sana-Lite in combination:
GCutting Table w/Top of Sana-Lite
and S/S in combination: DCutting Table w/Full Sana-Lite Top:
A

Cutting Table w/S/S Top: C1

S/S Conveyor: C4790

Smokehouse: SH-1

Grinder Parts Rack: GPR-1

S/S Curing Vat: CV-6

S/S Smokehouse Tree: OECT-2

Galvanized Smokehouse Tree: OECT-1

S/S Smokehouse Cage: OET-2

Smokehouse Cage: SH-C

"T" Smokehouse Truck: SH

Meat Tub: MT..

Meat Truck: T-1200

Galvanized Smokehouse Cage: OET-1

Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBURG, ILLINOIS

S/S Vat Dumper: EFD-S-1

SAIMA

BOLINGBROOK, ILLINOIS

Tortellini Machine: 4P

SAIMA PASTA EQUIPMENT

EL TORO, CALIFORNIA

Automatic Tortellini Machine: ...P

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS

Indexing Machine: 4

SALEM-REPUBLIC RUBBER CO.

SEBRING, OHIO

Rubber Hose: F33-33C-S01 (Not to
exceed 3 feet in length when used
to convey meat and poultry food
products.)

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS

Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN

Belts (Food Contact): Alier-100,
Alier-100U, Alier-200, Alier-300,
Ecovit-200, Ecovit-300, P20-X302SAMPLA, S.P.A.

MILANO, ITALY

Belts (Food Contact) F5, F10, F20,
F22, F30, P6, P10, P20-X302
Belts (Package Products) R10, R18,
R20, S10, L10D, L20DSANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS

Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO

Conveyor: BC-1

Flight Top Table: FBT-1

Cutting Table: BT-1, BT-2

Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND

Continuous Oil Filter System:

CPF-1, CMF-1

Multiple Pass Belt Freezer: 600
Series, 6-....

Freezing Conveyor Belt: Vee-Rope

Chilling Conveyor: Glycol

Deep Fat Fryer: F-10 DFG, F-10/16,
F-10Slat Link Belting (Packaged Product
Only): Wendway S/S

S/S Spiral Conveyor: Helimatic

S/S Wirebelt Conveyor: A-....-115

U-Bar Wire Rod Belting: Wendway S/S
Verti-Stack Freezer: VS-21-SS-00,
VS-21-PS-00

Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA

Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK

"Feldmeier" S/S MultiTube Heat
Exchanger: 2502SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS

Chopper-Grinder: 3800

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY

Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE

Packout Conveyor: I.Q.F.

Spiral Freezer Conveyor (Double
Drum): 19977D

<u>Spiral Freezer Conveyor (Single Drum): 19977S</u>	<u>US Flex-White, Black, Tan, Green, Burnt Orange</u> <u>General Purpose-White, Black, Tan, Green, Burnt Orange, (Belts with cotton carcasses must have edges sealed with approved sealant.)</u>	<u>CONRAD SCHOLTZ AG</u> <u>FEDERAL REPUBLIC OF GERMANY</u> <u>Belts (Food Contact): White</u> <u>Flexoglide Balscholit E200/2</u>
<u>SAVORY EQUIPMENT COMPANY</u> <u>NEPTUNE, NEW JERSEY</u> Conveyor Broiler: CB-..., CB-.... Conveyor Oven: CO-..., CO-.... Conveyor Pizzamaker: RT-3PZ		<u>HELmut SCHRODER GMBH</u> <u>WEST GERMANY</u> Pickle Injector: N40...-LS/K, N61...-LS/K, N138...-LS/K, N184...-LS/K
<u>SAYE MACHINE SHOP</u> <u>MARYVILLE, MISSOURI</u> Carcass Splitting Saw: DLX, PKR	<u>SCANVAEGT</u> ARHUS N., DENMARK Digital Platform Scales: 1020...	<u>SCHUMP SALES, INC.</u> <u>GREELEY, COLORADO</u> Plastic Bag Holder: 101
<u>SCALE & AUTOMATION SYSTEMS, INC.</u> <u>TUCKER, GEORGIA</u> Bulkweigher: LR-5000	<u>SCHALLER AND WEBER, INC.</u> LONG ISLAND CITY, NEW YORK Ham Mold: A-10	<u>SCHUTTE PULVERIZER COMPANY, INC.</u> <u>BUFFALO, NEW YORK</u> Pulverizer: 20
<u>SCAN AMERICAN CORPORATION</u> <u>MONTPELIER, VERMONT</u> Loader: Scaniro K7 Frozen Block Conveyor: WK-400 Scaniro Loader: L7 Grinders: C-400-2T-70SSBW, C-250-IT-70SSBW, C-250-RSSSBW, C-160-IT-72SSBW, C-160-Car-SSBW, Universal C-400, C-250 "Wolfking" Single Shaft Mixer: SSM-..., Universal C-250 "Wolfking" Twin Shaft Mixer: TSM-.... Weight Classifier: S15-..-A, S15-..-A, S15-..-0, S15-..-0 Mixer: ...-1-.AM, ...-1-.AM Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250 Lift: L10 Constant Flow Device CFD. Automatic Bone Chip Eliminator: A/BES Rota-Freezer: H-1200 Filler and Capper: ROT-O-MIN 3000 Shuttle Conveyor: "Square-doubler" Vacuum Tumbler: VT 10 S/S Meat Truck: B30 Vat Dumper: 863-1, 863-2 S/S Inspection Table: 99 Meat Storage Bin: 600 Meat Grinder: SIMO, Series 130, 160, 200, 250, 300, 400 Weighing Unit w/Infeed Conveyor & Sorting Unit: 332 Loaders: "Scaniro" K Curing Tank: C-... Remote Grinder Head: 250/RGH	<u>SCHAUNICKE & SON</u> ODESSA, FLORIDA S/S Tumbler <u>SCHLEGEI'S FRISCH-DE-POT</u> WEST GERMANY Fresh Meat Container: "Frisch-De-Pot" 001/83 <u>SCHLUETER/DONTECH</u> JANESVILLE, WISCONSIN S/S Rotary Drum Strainer: RDS 12-12 <u>JACOB SCHMIDT & SONS, INC.</u> HARLEYSVILLE, PENNSYLVANIA Conveyored Cutting Table Transfer Conveyor Over & Under Conveyor Trucks: AA, BA, CA, DA, EA, FA, GA, KA, MA Loin Truck: VA Paunch Truck: VA Offal Hanging Truck: ZA Smokehouse Truck: LA Shelf Truck (For Fully Packaged Product or Product on Trays): NA, LB Platform Truck, Aluminum (For fully packaged product or product on trays): HA S/S Chill Tank: DB S/S Pickle Tank: JA S/S Drum: QA, OA-1 S/S Meat Wash Sink: RA Rod Belt Conveyor: HB Hot Water Shrink Tunnel: CB, CB-1 Ham Glazing Tank (Heated): L.B. Tables: TA-C, TA-D, TA-E Cattle Head Inspection Truck: XA Lazy Susan: GB Stationary Viscera Inspection Table: WA Dump Truck: FB S/S Truck: VB Meat Tumbler: TU Ham Boning Conveyor: HBC-.. S/S Dumper: DU-. DUT-..	<u>SCIENTIFIC-ATLANTA INC.</u> <u>ATLANTA, GEORGIA</u> Packaging Machine: Versapac, VACO, RV-100 <u>SCOTSMAN</u> <u>ALBERT LEA, MINNESOTA</u> Ice Cube Maker: CM850-...., CM250-...., CM450-...., CM500-...., CM650-...., CM1200-...., CM1400-.... Ice Cube Machines: MC40-...., MC25-...., MC30-...., MC35-...., HC4000-...., HC1200-...., AC30-...., AC25-.... Ice Machines: MF-3, MF-4, MF-5, MF-6, MF400.E-..., MF400.S-..., MF700.E-..., MF700.S-..., MF900.E-..., MF900.S-..., MH750-...., AF325-...., AF330-...., AF430-...., AF730-...., AF840-...., SF-1, SF-2, SF-3, SF-5, SF-8, SF-75, SF5-...., SF8-...., MFG-.... Flake Ice Machines with S/S Housing: MF-3S, MF-4S, MF-5S, MF-6S Ice Bins: BH750., BH350., B650., BH500., BH1000.. Ice Machines: MF900AE-2A, 3A, 7A; MF900WE-2A, 3A, 7A; MF900AS-2A, 3A, 7A; MF900RE-2C, 3C, 7C; MF900RS-2C, 3C, 7C; MF900.E-...; MF900.S-..
<u>SCANDURA, INC.</u> <u>CHARLOTTE, NORTH CAROLINA</u> Belts (Food Contact) Thin Line PVC...White, Tan, Emerald Green...Smooth, Cleated, Flanged, V-Guide..., COS, CBS Thin Line Urethane, White, Tan, Amber, Emerald Green...Smooth, Cleated, Flanged, V-Guide..., COS, CBS Crescent Top Incline...White, Tan, Emerald Green...COS,CBS Belts (Food Contact): Little Giant-White, Black, Tan, Green, Burnt Orange Food Flex-White, Black, Tan, Green, Burnt Orange Food Flex II-White, Black, Tan, Green Burnt Orange	<u>SCHMIDT SPARRA SYSTEMS</u> BRODBECK, PENNSYLVANIA Flexi-Filler: TFSF-2242-RH <u>KARL SCHNELL INCORPORATED</u> ELK GROVE VILLAGE, ILLINOIS Chopper/Mixer Emulsifier: FD..... Stuffer: "KS" P6-...	<u>SCOTT TURBON MIXER, INC.</u> <u>VAN NUYS, CALIFORNIA</u> Mixer: PMSM, TMSM, HRSM <u>SEAL RITE MANUFACTURING</u> <u>FULLERTON, CALIFORNIA</u> Heat Sealing Machine: SRM-II-W <u>SEALRIGHT COMPANY, INC.</u> <u>KANSAS CITY, MISSOURI</u> Sealers: Vari-Pak-20, VP5, VP30 Forming Machine Convocan: CVA <u>K. C. SEELBACH CO., INC.</u> <u>RHINEBECK, NEW YORK</u> Smokehouse: "Smokemix" Continuous Sausage Process: C227 <u>G. A. SEEWER RONDO SALES</u>

HACKENSACK, NEW JERSEY
 Dough Sheeter "Rondo" 5/4-604 A,
 5/4-603-B, SMK64, SMK63
 Dough Sheeter "Quarto"
 10-C-800-L-001
 Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.

HOLLAND, MICHIGAN
 "KS" Stuffer: P6...
 "Selo-Protecon" Pickle Injector:
 SPI... SPI...
 "Selo-Protecon" Bone Press: SBP...
 "Selo" Hind Foot Brushing Machine:
 SHB-20
 "Selo" Front Foot Brushing Machine:
 SFP-10
 "Selo-Protecon" Meat Tumbler:
 SMU...
 "Selo-Protecon" Vacuum Ham Press:
 SUP-20N
 "Selo"-Protecon Tenderizer PMT 40
 "Selo:KS Automatic Chopper Mixer
 Emulsifier FD-9
 Pickle Injector: SPI-440
 Nijhuis Automatic Scalding Tank:
 "Turn-O-Matic" Ntom-....
 Dehairing and Flaming Machines:
 "Goliath" NDF-...-D, "Goliath"
 N-...-D
 Moving Top Table w/Washer: NMTT-...
 Multi Purpose Polishing Machine:
 "NIJHUIS" NPM-...
 NIJHUIS Singeing Machine: NSF
 "Spitfire"....
 NIJHUIS Scalding Tank: NST-...
 Scalding and Dehairing Machine:
 NHDGE-...., NHDGG-....,
 NSLSE-...., NSLSG-....
 Dehairing Machine: "TARAZAN"....
 Pork Grader: PG-100
 Whip Cabinet: "Selo" -7..
 Dryer: "SELO"-7..
 Belt Grilling Machine: HBG-...

SENSOR PRODUCTS, INC.

SOUTH BEND, INDIANA
 S/S Scale: A-200, M-100

SENZA-GEL CORP.

NEWARK, NEW JERSEY
 Ham Processing Machine: L, D

SFB PLASTICS

BRIGHTWATERS, NEW YORK
 Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS,
 INC., NEW YORK, NEW YORK
 Tables: CBT, TMT, UWT, CST, SST
 Truck: SLTK, SHT
 Tanks: PKT, CBT, CKT
 Meat Tumbler: D73
 Conveyors: WB-1002, PB-20...
 Incline Conveyor: PB-24...
 Boning Conveyor: SB-85...
 Cutting Conveyor: PB-33...
 Viscera Inspection Conveyor:
 VC-90-535
 Ham Mold Vacuuming Machine: CAUIX5
 Cooker: ACL...
 Browner: ABL...

Cooling Chamber: I.K.L.

SHAMROCK INDUSTRIES, INC.
 MINNEAPOLIS, MINNESOTA
 Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.
 BROOKFIELD, ILLINOIS
 Bizerba Slicer: A-301FB with S/S
 Acceptable Table

SHANKLIN CORP.
 AYER, MASSACHUSETTS
 Hy-Velair Sealer: S-3C-DA
 Automatic Wrapper: HS-1 DA
 Wrapping Machine: HS-.-DA

SHARPLES-STOKES DIV. PENNWALT
CORPORATION, WARMINSTER, PENNSYLVANIA
 Raw Fat Heater (Tank): H-....
 "SuperDCanter" Centrifuge: San
 P5400, P-600 San, P-660 San, SAN
 P-5000, P-3000 San, P-3400 San
 "Super" Centrifuge: AS-16
 S/S Tank: PF-..., CF-..., ST-...
 S/S Super Centrifuge: AS-26

SHELLER-GLOBE ENGINEERED POLYMERS
COMPANY, MORA, MINNESOTA
 Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.
 KANSAS CITY, MISSOURI
 Sifter (Gyro-Flex): 150
 Bulk Flour System

SHINGLE BELTING COMPANY
PLYMOUTH MEETING, PENNSYLVANIA
 Ribbon Type: Hi-Cap Veethane,
 Hi-Cap Roundthane, Roundthane,
 Veethane
 1 Ply Flat Type: Poly-C
 Belts (Food Contact): P5, P10, F6,
 F10, F14, F20, F22, F30, S10,
 S20, S30, L20D, L20C, L20S, W-1,
 W6, U10, U20, U30, U60, D10,
 D11, K5, K15, P11, U5, U11, S21
 Belts (Packaged Product Only):
 R10, S15, L15D, R18, R20
 Belts (Food Contact): REVO C...,
 D... N..
 Belt (Packaged Product Only): L10D
 Belt Food Contact: Polyflex
 Belt (Food Contact): P-8

D. E. SHIPP BELTING COMPANY
 WACO, TEXAS

Belt (Packaged Product Only):
 Grip-Tex, Sno-Flake 143,
 Sani-Tex, Kleen-Tex 3, Ny-Top,
 Tuffy Special 75, Grip-Tex
 Special
 Belt (Food Contact):
 White-175-PVC-C.O.S.,
 White-175-PVC-C.B.S., Food-King
 1-W, 28-NOS, 58-NOS, 78-NOS
 Belt (Food Contact): 98-NOS,
 Teftex-32, Teftex-22, Kleen-Tex
 2, White-Tex-142,
 A-White-Tex-143, A-White-Tex-144,
 A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,
 Food-King Jr, Food-King-3W,

A-Tuffy-90, Sno-Tex-Jr, Can-Pac,
 "Sani-Cleat", "PVC Cleat

THE SHULTZ COMPANY
 NEW YORK, NEW YORK
 S/S Tables: BT....L, DT....L,
 PT....L, MT....L, CT....L, MR-157
 (without superstructure)

SHUTTLEWORTH, INC.
 HUNTINGTON, INDIANA
 Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.
 ENGLEWOOD, NEW JERSEY
 Belts (Food Contact): E3/1UO/U2
 FDA, E8/2UO/V5 FDA, E3/2UO/U2
 FDA, E10/MV1/V10 FDA, E2/1 UO/U2
 FDA, White Transilon E5/20/V3 FDA,
 Transilon: E8/2V5/V5 FDA, E12/2V5/V10
 FDA, E18/3V5/V10 FDA, Transilon P3/1
 FDA, P5/1 FDA, P6/2 FDA, P7/1
 FDA, P10/1 FDA, P10/2 FDA, P14/2
 FDA, P27/3 FDA, E15/MV1/V10 FDA
 Belts (Packaged Product Only):
 Transilon E2/1UO/UO FDA,
 E3/2UO/UO FDA, E8/2UO/V20AR,
 E8/2UO/V5NP FDA, E12/2UO/V20FG
 FDA, E12/2UO/UH FDA, E12/2UO/UO
 FDA, E12/2UH/UH FDA
 Belts, Transilon E8/2 U08 FDA
 Belt (Food Contact): E-20-H-NA,
 E-30-H-NA, E4/2UO/U2 FDA

SIMMONS ENGINEERING AND/OR SIMMONS
INDUSTRIES, DALLAS, GEORGIA

Electric Stunner: Power Pak 5
 Head Puller: SHP-1
 Poultry Stunners: SF-5000, PS-5100,
 SF-7000, PS-7100
 Prescalding Conditioner: PC-7000
 Automatic Lung Machine: SL-8000
 Automatic Oil Sac Cutter:SOS-9000
 (If used prior to inspection
 station, surfaces contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.)

Automatic Neck Cutter and Oil Sac
 Remover: SNCOS-1011 (If used
 prior to inspection station,
 surfaces contacting carcasses
 must be sanitized between each
 use with 180 F. water or solution
 of 20 ppm residual chlorine at
 point of use.)

Poultry Killing Machine: Electric
 SK-4, Hydraulic SK-5
 Automatic Neck Cutter and Tail
 Remover: SNCTR 1011 (If used
 prior to inspection station,
 surfaces contacting carcasses
 must be sanitized between each
 use with 180 F. water or solution
 of 20 ppm residual chlorine at
 point of use.)

Neck/Skin Cutter: SNSC1011
 Venter/Opener: SVO-1011 (Surfaces
 of machine contacting carcasses

must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Belt Conveyor: SBC-.....

Turkey Head Unloader: SHU-1011

Mixer: ...-1- AM,-1- AM

Fecal Remover/Bird Washer: SFRBW-1011 (To be used in pinning room only.)

Inspection Platform: SIP-1700

Automatic Cropper/Neck Breaker: SCR-2300

Inside Outside Final Bird Washer: SBW-3100

SIMON-JOHNSON, INC.
KANSAS CITY, MISSOURI

Poultry Killer: (Kil-Kleen) 60-AK

Packing Machine (J-Pack): JPL

Packaging Machine "Packette 20": AS...

Giblet Pack Machine: J-100 AFP

Giblet Pumping System: Chicken GPS

Deboning Turkey Shackle: TDS

Shackle Release: AKO-B

Bird Selector (Electronic): SS

Turk-E-Tie Unit: TT

Giblet Chiller (Modular): PGCR

"YANAGIYA" Deboner: Y-300

"YANAGIYA" Strainer: Y-1000

Chicken Scalder (2-Pass): CDFPF

Chicken Scalder (3-Pass): PFCS-3

Chicken Scalder (4-Pass): PFCS

Turkey Scalder (2-Pass): TDFPF

Turkey Scalder (3-Pass): TDGS-3

Turkey Scalder (4-Pass): TDGS

Turkey Giblet System: TGP-Modified

Cut-Up Bin: DBC-A

Poultry Chiller: PC-48, PC-60

Poultry Chiller Rotary Discharge Elevator: RDE

Conveyor Belt Splice: BC

Scrubber Type Picker: PS

Cut-Up Shackle: 11-CUSS

Turkey Evisc. Shackle: CT-ESS, TESS

Evisc. Shackle (Straight Shank): 2 EV-SS

Rigid Eviscerating Shackle: REV

Turkey Dressing Shackle: TD-SS

Shackle: BDNR-312-SS, CDNR-312-SS

Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8

Preflight Picker: PNP-CI, PNP-TI

Hooley Giblet Wrapper: JHGW

Lung Extractor: ALEP

Head Cutter (Single & Double): AHC

Automatic Head Cutter: AHC II...

Packaged Giblet Elevator: GE

Automatic Eviscerator (Manual positioning of viscera necessary for inspection. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-II, AE-III

In-Line Giblet Chilling System: ILGPS

Piston Giblet Pump: CPGP

Hydro Spray Scalder: HSS

Automatic On Line Stunner: AOLS

Negative Air Offal System: NAO

Combination Giblet Chiller:

PNC-....., PNCR-....

Giblet Water Separator: GWS

Product Conveyors: SBC

Straddle and Wing Picker: CP

Automatic Venting Machine: (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..

Demand Hand Wash Valve (Hand Activated): GJHW

Open Hand Wash Valve: GJOH

Water Rail Installation: WRI

Water Drain Hopper Assembly: WDH

Pickup Funnel: PF

Slide Valve Assembly: SV

Hydra Sieve Assembly: HS

Giblet Water Separator: SGWS

Automatic Bird Unloader: RAKO

Automatic Poultry Sizing System: "Chickway" CESS

Outside Bird Washer: OBWD

Combination Bird Washer: CAWD

"Low Vac" Cavity Vacuum Unit: VCU

Inside/Outside Final Bird Washer: IOBW

Belt Picker: BF-...

Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)

Poultry Scalder (Low Profile) LPS...

Bird Unloader: 90 AKO

Positive Control Poultry Chiller PCC

Giblet Wrapping Machine: HSGW

Parts Sizing Shackle: PSS

Poultry Picker: D.D.P.

Thigh and Drum Deboner: D&H CD...

Poultry Sizing System: SJSS

Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS

Automatic Venting Machine: AVU-..

Breast Splitter: LSBS 52-II

Automatic Killing Machine (Poultry): ASK III

Multi-Cut Automatic Cut-Up Machine: MC-60

Viscera Pak Remover: VPR

Inspection Work Platform: SJIWP

Inside/Outside Final Bird Washer: IOBW-16

Breast Deboning Machine: TBW 250

Automatic Opening Machine (Surfaces contacting carcasses must be sanitized between each use with 180 degree F water or solution of 20 ppm residual chlorine at point of use.): OCIII

Inspection Platform: 421-000

Automatic Cropping Machine: SJC

End Loading Conversion for PCC Chiller

KNUD SIMONSEN INDUSTRIES, LTD.
REXDALE, ONTARIO, CANADA

Water Cook and Brine Chill System

Consisting of:

Water Cooker: KSI-WCS-6000

Brine Chiller: KSI-BC-6000

SIMPLEX FILLER COMPANY
HAYWARD, CALIFORNIA

Filling Machine: 400, 440

Piston Filling Machine: AS-1, F-1

Twin Piston Fillers: T-1, Dual-F, DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame): SCL

"Spiralveyor" Conveyor (Galvanized Frame): SC-2

Conveyor: SSB-....., SSC-....., SS-1

S/S Roller Conveyor: SSC-5

Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES

NORCROSS, GEORGIA

Twin Line Cup Packaging Machine: DL-200

Filler: F-10

Single Lane Cup Packaging Machine: SL-100

SMALLEY MFG. COMPANY, INC.

CONCORD, TENNESSEE

Gyro Bucket Lift: 16

FlexIt Conveyor: W4

Slicing Machine: SS

Conveyor: SD

Incline Screw Conveyor: S4-...

Seasoning Applicator: A

SMC Tumbler: ST-...0...

Pneumatic Salter: SPS-...

Noodle Picking Machine: SMC-24-5

Hydraulic Dump Station: SMC-2400

Pneumatic Diverter: SPD

Airlock: SAL

Cyclone Receiver: SCR

Incline Cleated Conveyor: LLF-....

Vibratory Feed Hopper: LLFH-...

Vibrating Conveyor: HV-....

Gyro-Lift Bucket Conveyor:

P-...SS-..., SP-...-SST-..., SL-...-SST-..., LP-...-SST-..., LL-...-SST-..., IP-...-SST-..., IL-...-SST-..

SMALLEY MANUFACTURING CO. INC.

KNOXVILLE, TENNESSEE

Star-Veyor Bin: SVB-.....-SS

SMECO INDUSTRIES INC.

CHICAGO, ILLINOIS

Meat-Wash Table

Continuous Chill System: 1500

Meat Press: 100-F, 110-F, 120-F, 102, 2110

Opie Meat Press: 200-F

Belt Conveyor: 302F

Conveyorized Boning Table: 1701F

Bottom Dump Bucket: 426

Screw Conveyor: 365, 366

Stuffer: 107-CB, 110-L1, 110-L2

S/S Vat: 430-X

Lazy Susan: 1710, 1711

Table: 235

S/S Tripe Umbrella: 606-X

S/S Tripe Washer: 630
 Injecto Feed Table
 Truck: 435
 Fat Wash Tank: 698X
 S/S Tank: 1101
 Conveyor: 352, 362
 Koshering Table: 196
 Hog Viscera Inspection Table: 304-F
 (sanitized with 180 F. water.)
 S/S Stationary Boning Table: 202,
 204
 Meat Loaf Leveler: 175F, 176-F

SMI INC.
 NEW BEFORD, MASSACHUSETTS
 Skinning Machine: 500P

SMITH EQUIPMENT COMPANY
 CLIFTON, NEW JERSEY
 Conveyor: FQP-3643, HQP-3620,
 FT-1221, IFT-187, PCT-3676,
 FT-1849, MB-..., FC-..., FT-...,
 TT-..., FM-..., FI-..., BT-...
 Vacuum Packaging Machine: "HAMMERLE"
 VT-...
 Packaging Machine "Supervac":
 GK-...
 Pickle Injection Machine: "Jet
 Injector" PSM-...
 Continuous Vacuum Stuffers:
 RS-...
 Dicer: "Ruhle" MR-...
 Pickle Injectors: "Pokomat" P-...
 SP-...
 Hot Water Shrink Tank: "Mewag"
 SA-...
 Front End Discharge Mixer: "Risco"
 RS-...
 Vacuum Packaging Machine:
 "Dynavac" TA-...
 S/S Vacuum Tumbler: "Ruhle" TR-...
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS620): 750
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS 620): K45, K60, K100,
 K130, K200, K330, K500
 Bowl Cutter: C-35
 Smokehouse: STH-...
 Mixer: "Smith" Mix-...
 Piston Stuffer: "Smith" H-...
 Vacuum Tumbler: "Smith" GTC-1-...
 GTC-2-...
 Grinder: TR-..B, TR-..C, TR-...
 Piston Stuffers: "RISCO" IV-...
 Prebreaker: "Alitecna" P-...

A. O. SMITH HARVESTORE
 ARLINGTON HEIGHTS, ILLINOIS
 Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY
 BUFFALO, NEW YORK
 Converter: 86X
 Transfer Pump: BDL-101
 "Buffalo" Hydra-Loader: E-LHM-100
 Hydra-Cutter: 3S, 5S, 8S
 Grinder: 63BG, 66BG, 66BX, 78BG,
 556, 441
 Grinder Tray: 78BX
 Stuffer: 100C, 200C, 300C, 400C,
 500C, ...NS
 "Buffalo" Vacuum Blender: 1500,
 2000, 3000, 4000, 5000, 8000,
 10,000

"Buffalo" Blender: 1500, 2000,
 3000, 4000, 5000, 8000, 10,000
 Continuous Filler: MK-II-A-...,
 MK-II-E-...
 Stuffer w/Plastic Piston: ...CN,
 s/s Stuffer: SRD...
 Silent Cutter (Converter): 58XS,
 86XS
 Silent Cutter (Hydracutter): Mark-3
 SS, Mark-5 SS, Mark-8 SS
 Casing Applier: 1000-SM, 1000-CM
 Mixer: MRD-35, MRD-50, MRD-60 (This
 is with the understanding that
 suitable facilities will be
 provided to permit daily cleaning
 and inspection of the paddle
 shaft ends and the seals at both
 the drive and idler ends of the
 mixers.)
 Vacuum Mixer: MR-...

SMOKAROMA
 BOLEY, OKLAHOMA
 Pressure Cooker (stainless steel
 liner): CU-300-LM, A.5

SOLARONICS, INC.
 ROCHESTER, MICHIGAN
 Infra-Red Oven: P-...

SOLBERN CORPORATION
 FAIRFIELD, NEW JERSEY
 Tumble Filler: PTF-D, PTF-Q,
 PTF-DP, PTF-DPL
 Transfer Tumbler Filler: TPTF
 Product Spreader: PS-747
 Liquid Filler: 3, LF-110, LFF-72
 High Speed Briner: HSVB
 Liquid Filler: LF-72, LF-103,
 LFF-103

SOMERSET INDUSTRIES, INC.
 SOMERVILLE, MASSACHUSETTS
 Dough Rolling Machine: CDR

SOMERSET MACHINE AND TOOL CO. INC.
 SOMERVILLE, MASSACHUSETTS
 Dough Rolling Machine: UR

SONCINI MACHINE
 PARMA, ITALY
 Blowing Tunnel: TSO-841
 Straightening Conveyor: TRD/851
 Vein Pressing Tunnel: TSV/851
 Massaging Machine: FPE 761/HSR
 Washing Machine (Establishment
 operators must have an approved
 water re-use procedure): AWMH/US
 802
 Pre-Salting Machine: PSA 802/US
 Salting Machine: ASM/841
 Automatic Press: PRS/4
 Pneumatic Boning Machine: D8761/P

VINCENT S. SONDEJ
 CHICAGO, ILLINOIS
 Multi-level Boning Conveyor: Series
 17
 Conveyors: Series 17A

SONOCO PRODUCTS COMPANY
 HARTSVILLE, SOUTH CAROLINA
 Nitrogen Gas Flush System:
 CCAN-10...

SORTAWEIGH, LTD.
 ALDERSHOT, HAMPSHIRE, ENGLAND
 Weight classifier: S15-..A,
 S15-..A, S15-..0, S15-..0
 Weigh classifier: M15-..0, M15-..0

SOUTHCENTRAL ENGINEERING
 HOT SPRINGS, ARKANSAS
 Roter-Talon: 500, 1000
 Rotor Flaker: SC-1000

SOUTHERN SAW SERVICE
 ATLANTA, GEORGIA
 Bone Chip Remover: BC

SPARKLER MANUFACTURING CO.
 CONROE, TEXAS
 S/S Horizontal Plate Filters: 14D,
 18D, 33D, 14S, 18S, 33S, 12VR,
 17VR, 32VR

A. J. SPARKS & COMPANY
 GRAND RAPIDS, MICHIGAN
 Belt (Package Product Only):
 Grip-Tex, Sno-Flake 143,
 Sani-Tex, Kleen-Tex-3, NY-TOP,
 Tuffy Special 75,
 Grip-Tex-Special
 Belt (Food Contact):
 White-175-PVC-C.O.S.,
 White-175-PVC-C.B.S., Food-King
 1-W, 28-NOS, 58-NOS, 78-NOS,
 98-NOS, Tuffy-60-COS-Green,
 Teftex-32, Teftex-22, Kleen-Tex
 2, White-Tex-142, White-Tex-143,
 White-Tex-144, Sno-Tex-Jr.,
 Sno-Tex, 29-WC, Food-King Jr.,
 Food-King-3W, Tuffy-90, 100-COS,
 Grey Tex, Food King 1-W Poly Tan,
 2 and 3 Ply Ribcleat 69, Tuffy
 80-COS Special White, Tuffy
 60-COS Special White, Sno-Tex
 Super Cleat, Poly-King 2 White,
 White PVC Chevron Top, Tuffy
 50-CBS Special White, Tev-Tex 22,
 Tev-Tex 32, Tev-Tex 144, Food
 King 3W with Molded Cleat, Can
 Pac, 38-NOS Sparks Foodthane
 Belt, Multi-Temp, Bi-Flex
 WP210, Thin-N-Tuff 75 White,
 Tuffy-II Tan

SPARKS BELTING CO.
 GRAND RAPIDS, MICHIGAN
 Conveyor Belt (Product Contact):
 Ultra Kool I, Ultra Kool II
 Belt (Food Contact): APF-W-1020,
 APF-W-1030

SPARKS BELTING COMPANY
 SOUTH HOLLAND, ILLINOIS
 Belt (Food Contact): Food-King PT,
 Mono-Flex LWP 210, Mono-Flex WP
 210, Mono-Flex WP 220M
 Belt (Direct Product Contact):
 WU110, WU210

SPECIALTIES APPLIANCE CORP.
 CHICAGO, ILLINOIS
 Fryer

SPECO, INC.
 SHILLER PARK, ILLINOIS

Bone Chip Collector: 4004742	"Little Badger" Cheese Cutter: 200 Cheese Cutter 400 Sanitary Pumps: FP-....	500-PL Saw: SP-901 Loader: SP-902 Stand: SP-903 Packaging Machine: 500APL "Starflex" Tray Sealer: STS-512
SPEEDCO INC. BALTIMORE, MARYLAND Auto-Flex Storage Conveyor: 267 Auto-Flex Collator: BM0009 Auto-Flex Inspection Conveyor: BM0006 Auto-Flex Head: 265 Bulk Loader: BM-0029 Automatic Stuffer: BM-0015	STANCASE EQUIPMENT COMPANY DIVISION/THE STANDARD CASING COMPANY, INC. , NEW JERSEY, NEW JERSEY Sausage Stuffer: VOGT-Hydrumat Plastic Tote Box: B-1210 Plastic Maxi-Tainer Box: BB-1135 S/S Tub: 97, 61, 63 S/S Truck: 20, 48, 36, 18, 18C, 9, 50, 110, 112, 114, 118, 120, 125 S/S Drums: 30, 55, 60, 100 S/S Storing & Roasting Pans: S-107A5, S-107A6, S-107A7, S-107A8, S-107A9 S/S Top Packing & Utility Table: 254 S/S Shelf Truck: 6220, 6130 S/S Ingredient Bins: PB-75, PB-150, PB-250 Cutting Board: Hygenia Poly Tubs: 35, 50, 75, 52D, 80D Poly Boxes: 1720, 1740, 1760 Meat Truck, Super Poly: 10, 37, 40, 72, 96 Sani-Tray: OBB 1026 Offal Racks (Galvanized): 1070, 1120 Plastic Tanks and Trucks: PT Casing Applier: AZ-50 Silent Cutter "Talleres Vall" CRI..11, CRI...11 S/S Piston Stuffer EHI-.. Continuous Vacuum Stuffer: EHC1-....	STAR SYSTEMS FILTRATION DIVISION TIMMONSVILLE, SOUTH CAROLINA Filter Press Round w/o Pump: 4-12. to 80-24. Square w/o Pump: 4-12-7/8. to 80-24., 4-12-7/8./4P to 80-24./4P Round w/ Sanitary Pump: 4-12/SP to 80-24./SP Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP
THE SPENCE CORPORATION MILWAUKEE, WISCONSIN S/S Holding Tank: HPT-40...		STARFLEX CORPORATION JONESBORO, GEORGIA Bagging Machine: MB-2000
SPENCER BOILER & ENGINEERING CO. SOUTH GATE, CALIFORNIA Heat Exchanger: SB-13		STAUFFER CHEMICAL CO. FOOD INGREDIENTS DIV., PITTSBURGH, PENNSYLVANIA "Calgon" Automatic Ham Pumping Scale: 463600
SPIES TRADING COMPANY, INC. BLOOMFIELD, NEW JERSEY Ham Netting Machine (Modified): 10171		STEARNS MAGNETICS INC. DIV. OF MAGNETICS INTERNATIONAL, INC. CUDAHY, WISCONSIN Metal Detector-Conveyor-Reject System: MPC-100.... Metal Detector/Pipeline Reject System: PRS-..
SPIRAL - MATIC CORP. FARMINGTON, MICHIGAN Spiral - Matic Automatic Ham Slicer: A		STEELCRAFT CORPORATION HARTFORD, WISCONSIN Pro Smoker N' Roaster (S/S interior): 50, 100, 150, 300
V. B. SPLAWN & SON, INC. BURLINGTON, NORTH CAROLINA Belt (Food Contact): 2M8-U0-V5-PN		STEIN ASSOCIATES, INC. SANDUSKY, OHIO Batter & Breading Machine: S-2, L-4, L-5, L-6, MB-2B, MB-2F, E-.., EA-.., EA-.. "Mini" Batter & Breading Machine: MB-1 Breading Machine: S-1, L-3, MC-3, MC-3A, BR-24, MC-3J Breading Machine (w/Plastic Drum): DB-2 Breading Machine (w/S/S Drum): DB-1 Breading Machine: 100-.. Cooling Column: CC-1 Viscosity Control Machine: VC-1 Fryer: FA-10, FC-.., FE-.., FB-.., FD-.., HPF-.... Deep Fat Fryer: FA-3 Pilot., FB-.., FD-.. Feed Conveyor: F, FR, P, PR, FF Feed & Pak Conveyor: S-2, MC-3, L-4, L-5 Continuous Poultry Cooker: CPC Continuous Cooker: HZ Open Flame Broiler: OF8-1 Batter Machine: 2400, B-.. Conveyor "RollaTurn": RC-..-S Batter Mixer: B25, ABM-.., TM- Automatic Batter Control: ABC-1 Dip and Chill Conveyor: DC-.... "Force Flo" Filter: SF-6 Dipping Machine: DM-2 "Speed Steak" Tenderizer: B
SPRAY-DYNAMICS COSTA MESA, CALIFORNIA Butter Metering Pump: SD-100 Uni-Spense Dry Ingredient Distributor: 19..... Drum Tumbler: 172-1	STANDARD CONVEYOR COMPANY NORTH ST. PAUL, MINNESOTA Boning Facilities	
SPRAYING SYSTEMS COMPANY WHEATON, ILLINOIS Auto Jet Automatic Spray Gun: 11024-22 AUHSS	STANDARD METAL PRODUCTS CO. FRANKLIN PARK, ILLINOIS S/S Spiral Conveyor: SMPSC-101 Powered Turn Conveyor: 3700-C Steamer: 557 Incline Conveyor: E-1 Conveyor: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14	
SPRINTER SYSTEMS, INC. EAST WINDSOR, CONNECTICUT Tray Former: MPH-T Lid Sealer: 3FT/ES Carton Former: MPH Three Flaplid Sealer: 3FT	STANGE COMPANY CHICAGO, ILLINOIS Spray-A-Frank System: 100	
SQUARE FOOD ENGINEERING, INC. NORTH CHILI, NEW YORK Belt Grill:	STARGELL EQUIPMENT GAINESVILLE, GEORGIA Scalder: 143	
SQUARE FOOD PROCESSING MACHINE ELMHURST, ILLINOIS Meat Former (w/discharge conveyor): Medimat-B, Gigant-B	STA-RITE INDUSTRIES DELAVAL, WISCONSIN Positive Sanitary Pump: RS-20-1, RS-65-1, RS-150-1 S/S Deep Fat Fryer: EM-14-SS, EM-14-DLSS	
SQUARE CO AB MALMO, SWEDEN Meat Former: Gigant-A, Gigant-B, Medimat-A, Medimat-B, Minimat	STAR MANUFACTURING CO. ST. LOUIS, MISSOURI "Star" Griddles: 254, 256, 258A Deep Fat Fryer: M-14, M-18	
A. E. STALEY MFG. COMPANY DECATUR, ILLINOIS Automatic Cooking System: Steam Jet	STAR PACKAGING CORP. COLLEGE PARK, GEORGIA "Starflex" Stretch Bagging Machine:	
STAMP CORPORATION MADISON, WISCONSIN		

Gas Fired Ovens: OFO-...	STEWART WARNER CORP., CINCINNATI RUBBER DIV., CINCINNATI, OHIO	Paddle Type Giblet Chiller: BP
"Force-Flo" Oil Filter: SF-7	Belt (Food Contact): "Cinfine" White Cleated 102	Belt Conveyor: BC-SS
"Flip Preduster": FPD-...		Auger Chiller: SA-8
Breeder-Feeder: BF-800		Head Remover: HR-100, HR-100C, HP-100B, HC-100C
Automatic Batter Control: ABC-II		Head Scalder: HS-5
Oil Holding Tank Assembly: OHT-77-....		Automatic Lung Remover: ALR-1, ALR-2, ALR-2-A
Pork Skin Fryer: PS-76-....		Rigid Eviscerating Shackle: 1006, 1006-B
Drum Seasoner: DD-....		Neck Skin Cutter: NSC 1, 2, 3R, 3L
Infeed Conveyor: IFC-....		Refrigerated Poultry Chiller: RS-6-NH3, P-6-NH3, SA-NH3, P5
Pork Skin Pellet Feed Hopper: PSH-76-....		Picker: HC-III, D-..., 1200, 1120, CR-100, CR-100A, CR-100S, F-105, F-201, F-101
Ambient Cooling Conveyor: AM6-24		Hock Picker: H-1, D-1130
Applicators: SS-77-S, SS-77-F		Hydraulic Vat Dumper: H.V.D.
Hot Oil Heat Exchanger: HX-....-IH		Semirigid Shackle Unloader: SU-1000
Batter Applicator: T-1-..		Straddle Picker: SP-3
Oil Filter: SF-..		S/S Drain Conveyor: DF-1
Counter Flow Oven: CFO-....E, CFO-....G		Neck Breaking Machine: NB-1, N-103, N-101, N-102, (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Fryer: Series II-G-...., Series II-E-....		Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Drum Breeder: DB-4-E, DB-4-H		Eviscerating Shackle: 1000-R-1
Breading Machine: XL-...-F-H, XL-...-F-E, XL-...-J-H, XL-...J-E, XL-...FF-H, XL-...FF-E		Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Charmaker/Searing: CM/S-..		Hand Operated Hand Wash Valve: E-4
Preduster: PD-..		Automatic Killing Machine: AK-11
Shuttle Vane Pump: SV-1		"Stork-Gamco" Picking Machine: D-16
Cooking Oil Supply Tank: SRT-...		Automatic Neck Skin Cutter: NSC-2-A
Top Submerger Batter: TS-...		Giblet Elevator: GE-5
Drum Breeder: DB-3		Gizzard Harvest System: M-40
Deep Fat Fryer: HPF-..., HPF-...		(Personnel must be provided to trim portions of digestive tract not removed by the machine.)
Multi Stage Filters: MSF-.., MSF-...		Infeed Supply Belt: MB
Stein Jet Sweep Oven: JSO-....		Gizzard Harvester: M-40, M-80
STEIN INC. SANDUSKY, OHIO		Gizzard Elevator: GIZ-4
Charmarker: CM-..		Gizzard Inspection & Trim Table: MII
Mini Batter/Breeder: MB-3		Gizzard Tumbler Washer: GTW
STEPHAN MACHINERY CORP. COLUMBUS, OHIO		Gizzard Defatter: DF
"Combicut" Cutter: TC-..., TC-1-..., TK...		Offal Vacuuming System: VT
Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B.		Picker L-2-B
Vertical Cutter/Mixer: VCM 25 US, VCM 40 US, VCM-12-US, VCM-40E-US, VCM-80E-US, VCM-130E-US		Hock Cutter: LC-1, LC-2, LC-3
Vertical Cutter/Mixer: VCM-55E-US		Scalder: SM and DM
Vacuum Mixer: VM-....		Stunner: B-5, CS-1
Microcut Emulsifier: MC-12, MC-15		Killer: B-6, B-6-A
Vertical Cutter: VCM-44		Picker: FP-1, D-16-GT
STERLING CONTROLS INC STERLING, ILLINOIS		"Draw-Vis" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P40
Static Weighing and Sizing System: 1000		(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F.
STEWART GLAPAT CORP. ZANESVILLE, OHIO		
Spiral Conveyor: GL-APAT		
Vat Dumper: 1951		
STEWART SYSTEMS PLANA, TEXAS		
Wire Red Belting: Wendway S/S		
U-Bar Wire Rod Belting: Wendway S/S		
Slat Link Belting (Packaged Product Only): Wendway S/S		
S/S Wirebelt Conveyor: A-....-115		
S/S Spiral Conveyor: Helimatic		
	Automatic Hock Cutter: H-II, H-III, HC-III, A, B	
	Disc Type Picking Machine: D-1000	

water or 20 ppm residual chlorine at point of use.)

Poultry Eviscerating Shackle: ES

Poultry Dressing Shackle: DS

Tendon Puller: TP-1

Foot Unloader: FU-1575-B

Head and Trachea Puller: HT-1

Automatic Bird Unloader: L, S

Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P24II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

Infeed Conveyor: AFB, AFF

Final Water Changer: FWC-B

Automatic Sizer: S-100A, SS-100A

S/S Bird Tumbler: BT-2

Shackle Unloader: SU-90, SU-180

Inside/Outside Chicken Washer CW1

Outside Chicken Washer OW-1

Auger Counter Flow Poultry Chiller C-111

Gizzard Inspection Station with Peelers M-II-A

Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bagger: PRS-HD

Poultry Chiller: P-6

Poultry Cut-Up Machine: C-5000-A

Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)

Breast Deboning Machine: BD-1

Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bird Counter: BC-1

Final House Inspection Machine: FIM-12

Inside Outside Final Bird Washer: RP-12

Gizzard Machine: M-60

Poultry Scalder Hood: ESH

Gizzard Inspection Table: M-1-A

Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine

contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Turkey Gizzard Harvester: M-20T

Giblet Chillers: 1-BP, 2-BP, 3-BP

Circular Halving Machine: CHM-20

Breast Filleting Machine: BF-1200

Poultry Cut-up Machine: FBH-1500

Poultry Cut-Up Machine: FH-2000

Inside/Outside Final Bird Washer: MBW-16

S/S Sizing Shackle: GS

Cone Deboning Line: CDL-100

Automatic Poultry Sizing System: "Chickway" 2.2

Pneumatic Adjustable Inspection Stand: PAS-1

Air Agitated Poultry Scalder: SGS 2/A

Detwatering Conveyor: DW-4

Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use).

Cropper: NIC-20

Heavy Duty Carcass Crusher: HD/CC

Poultry Deboning Conveyor: PDC-BR

Quill Puller: PIT-2000

Fecal Remover (Vacuum): FR-16 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)

Thigh Deboning Conveyor Line: TDL-100

Gizzard Harvester: M-105

Automatic Giblet Wrap Machine: 48-17

Air Agitated Turkey Scalder: KM-2CA

Auto Transfer Unit: TRD-E (Surfaces of machine contacting carcass must be sanitized between each use with 180 degree F water or a solution of 20 ppm residual chlorine at point of use.)

Turkey Sizing Shackle: TSS

Turkey Push Off: TPO-1

Pneumatic Adjustable Inspection Stand: PAIS-2

Air Agitated Scalder: SGS-2CA

Inside/Outside Final Bird Washer: 4182, BWT10..

Neck Skin Slitter: NS3T..

Neck Cracker: NKTA8..

Automatic Vent Cutter: VCT10..

Head Cutter/Puller: HT1..

Opening Cut Machine: OST7.. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use).

Turkey Tendon Puller: PT-5

Turkey Scalder: SIK-5

Picking Machine: TF-912

Air Agitated 3-Pass Scalder: SGS-3A

Turkey Giblet Wrap Machine: TGW

Conveyor: "Fluid - Flo" 620-FCC

STORK PROTECON, INC.

GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner: PAP200...
Deboner: PAD400.., PAD800.

Co-Extrusion Suasage Manufacturing system consisting of: Piston Stuffer Model "Handtman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.

Tenderizer: PMT-41-S

STRACHAN HENSHAW MACHINERY

CHICAGO, ILLINOIS

Continuous Heat Sealer: "Rotoplex" 2

R. HOWARD STRASBAUGH, INC.

LONG BEACH, CALIFORNIA

Cheese Cutter: 5AR-78H

STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L

Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91

Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.)

STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA

Chitterling Cleaning Machine: 44

Stomach Cleaning Machine: 88

STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)

Chili & Rice Cooker: 147

Screw Conveyor: 327, 468

Tamale Machine: 405

Mixer-Cooker: 553

Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY

MINNEAPOLIS, MINNESOTA

Ribbon Blender: B-IMXS

Turbulizer: TCS-....
Infeed Conveyor: AFB, AFF

SUMMIT CITY EQUIPMENT
FORT WAYNE, INDIANA
Chub Separator: 488

SUMMIT PRODUCTS COMPANY
BRIGHTON, MICHIGAN
Ham Slicer: VSD-6RU

SUN HILL CORPORATION
MANCHESTER, CONNECTICUT
Portable LN2 Flash Freezer:
Mul-Ti-Freeze-1 (Acceptable
ventilation must be provided.)

SUNBANK FOOD EQUIPMENT, INC.
POMONA, CALIFORNIA
Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY
CINCINNATI, OHIO
Boning Table: SSBT
Chiller: Super
S/S Mixer: 10025
Table: SST-....
Hog Viscera Inspection Table:
H.V.I.C.
Blender-Mixer: "Salco" PMB-....
Belt Conveyor: SBC
Conveyor: PC-SST
Brine Chiller: CP-30

SUPERIOR FABRICATION
FORT WORTH, TEXAS
Lazy Susan: LS-....
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTM
Double Station Boning Table: SSDSBT
Head Work and Trim Table: SSHWTT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSST
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM

SUPERIOR LABEL SYSTEMS
CINCINNATI, OHIO
Roll-Tak 200 Pepperoni Label Bander:
SLS

SUPERIOR PACKAGING EQUIPMENT COMPANY
CARLSTADT, NEW JERSEY
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.
DELEVAN, WISCONSIN
S/S Air Operated Shut-off Valve:
K67-..., K69-...
S/S Air Operated Divert Valve:
K67-..., K679-..., K697-...,
K-699...
S/S Butterfly Valve: K51

S/S Low Flow Air Valve: K80 DLFA
Superflow Centrifugal Pump: SCS-..

SUREKAP
TUCKER, GEORGIA
Cap Tightener: "SureKap"

SAMI SVENSEN LTD.
CHICAGO, ILLINOIS
Inscra-Matic Casing Sizer: 1

SWAN ENTERPRISES
ST. CLOUD, MINNESOTA
Oil Gland Cutter: OGC-1

SWECO, INC.
LOS ANGELES, CALIFORNIA
Vibro-Separators: LS-..., SS-...,
LS-...CD, SS-...CD,
LS-..., SS-...,
LS-...PF, SS-...PF, US 48

SWILLEY EQUIPMENT DESIGN
PERSIA, IOWA
Up-Type Hide Puller: 1063
Retained Head Stand w/Beef Head
Rack: 1084
Conveyorized Knock Box (Sheep):
3003-....
Revolving Hog Head Splitter: 1023
Head Hook: 4010-....
Tongue Hook: 4011-....
Knife Sterilizer Box: 6001-....
Offal Separating Table: 6019-....
Small Intestine Flush Table:
6017-....
Intestine Separation Table:
6017-....
Offal Table (Tripe Dump): 1065-....

J. F. SWINEHART CO., INC.
FOSTORIA, OHIO
Food Broiler: 3430C

SYLVANIA ELECTRIC PRODUCTS, INC.
DANVERS, MASSACHUSETTS
Germicidal Lamps, Nonozone: G8T5,
G15T8, G30T8 Note: Lamps must be
used in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.
INDEPENDENCE, OHIO
Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC CORPORATION
HOMER CITY, PENNSYLVANIA
Vibratory Feeder: F-TOC

SYSTEM PAK, INC.
PENNDL, PENNSYLVANIA
Wrapping Machine: Jaguar, TARGA-...,
TARGA-40, TARGA-50, TARGA-60,
Targa-...A, "PANDA"
Vertical Form, Fill, and Seal
Machine: "Vega" P, S, SP, HS

SYSTEMS DEVELOPMENT ENGINEERING CO.
LITTLETON, COLORADO
Beef Jerky and Sausage Processing
System: SDE-BJ 1 thru 10

T&F DIVISION OF CHR INDUSTRIES, INC.
ROLLINGMEADOWS, ILLINOIS
Belts (Food Contact): 02402,
02407, 020.., 021.., 022..,
024.., 027..

TABLES MANUFACTURING COMPANY
KAUFMAN, TEXAS
Tables: TGLG, TSS, TFLG, TFSS, TKLG,
TKSS, SPT, SPS, SPB, TRIM-1
TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.
PETERSBURG, NEW YORK
Belt Teflon Coated: 27-200

TARAS, INCORPORATED
CORNELIA, GEORGIA
Meyn Broiler Unloading Station:
BU-...
Meyn Eviscerating Machine: Apollo
72 (Manual positioning of viscera
for inspection necessary)
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual
chlorine at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalder: MSC-7
Meyn Automatic Bird Counter: BC-100

TASTECH, INC.
FOUNTAIN VALLEY, CALIFORNIA
S/S Belts (food contact): MT1-1,
MS5-2, MS5-3, MS1-5, MS1-6,
MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON
ROCHESTER, NEW YORK
Liquid Level Transmitter: 300T
Series

TCA
RIVERSIDE, CALIFORNIA
Cutting Board: San-X Plus

TEC, INC.
ALSPIN, ILLINOIS
Vacuum Packaging Machine: TEC-2001
SRH, TEC-4000

TEC, INC.
POSEN, ILLINOIS
Vacuum Packaging Machine: CB-R
TEC-1001
Infeed Conveyor: 2000

TECHCO2 SYSTEMS CORPORATION
ATLANTA, GEORGIA
Freezer Tunnel CO2: ST-30-10-1,
ST-....
Spiral Freezer: SF-....
Supplementary Ice Maker: WC-....
CO2 Snow Hood: SH6-CI...,
SH6A-CI...
CO2 Snow Hood: 6C-..., 6AC-....
Snow Applicator: T/B Applicator 6
CO2 Snow Hoods: K-503....
CO2 Snow Applicators: 6..., 6A...,
6B..., 6B Wall Mounted CO2
Snowing Hoods w/Exhaust System:

504	Boning Table: BT-1	PSM-1
CO2 Snowing Horn (For demonstration purposes only-adequate ventilation must be provided): 5	Conveyor: FG-1, FG4	Infeed Conveyor: IC-1
Dry Ice Extruder: DE-79-RB	Meat Wash Table: MW-1	Flex-Turn Conveyor: 16
<u>TECHNETICS INDUSTRIES, INC.</u>	Belt Conveyors: FG-1A, FG-2	Meat Pro Patty Former: 340, 500
ST. PAUL, MINNESOTA	Cattle Jaw Bone Puller: JP-101	Slicer: 110-84-1
Techweigh Weighing Feeder: WF18-..	S/S Shroud Pin Tank: PC-108	
<u>TECHNO-DESIGN, INC.</u>	Edible Surge Bin: ESB-1	
GARFIELD, NEW JERSEY	"Tasco" Hide Side Puller: SPH-109	<u>THURNE ENGINEERING COMPANY, LTD.</u>
Ravioli Filler Former: ARM-051	Viscera Table: VT-102	NORWICH, NORFOLK, ENGLAND
<u>TECHNOLOGY SALES, INC.</u>	Automatic Head Hold Device: AHHD-111	Checkweigher Conveyor: IMS-127
CHATTANOOGA, TENNESSEE	Hydraulic Check Puller: CMP-097	Infeed Conveyor: IN-83
S/S Boning Cone Stand: 2	Beef Support system: BAJ-7891	Marshalling Conveyor: SY-83
<u>TECKTON, INC.</u>		Slicer: 110-84.
WALTHAM, MASSACHUSETTS	<u>TEXMAC, INC.</u>	<u>THURNE ENGINEERING</u>
"CryoFood" Liquid Nitrogen Freezer: CF-1	CHARLOTTE, NORTH CAROLINA	LISLE, ILLINOIS
Loader & Unloader for Cryo-Food Freezer: PU-CF-1	Automatic L-Sealer: 1917	Meat Pro Patt Former: 170
"Cryo-Food" LN2/CO2 Freezer: CF-0.5	<u>THAYER SCALE/HYER INDUSTRIES INC.</u>	Automatic Checkweigher: PCW-84
<u>TECTRON ENGINEERING</u>	PEMBROKE, MASSACHUSETTS	Twinned Twin Single Make Weight
IRVINE, CALIFORNIA	Bridge Breaker Bin Discharger: BTU-....S.M.	Conveyor: TTSM-1
Conveyor w/Metal Detector: 1000M	<u>THERM-ICE CORPORATION</u>	Manual 2-Tier Storage
<u>TEE-PAK INC.</u>	PHILADELPHIA, PENNSYLVANIA	Conveyor: 40000
CHICAGO, ILLINOIS	CO2 Distribution Cone (Use with an acceptable hood and exhaust system): TI-600	Bulk Weigher: 30000
Casing Sizer	<u>THERMALJET LTD. DIVISION GROW GROUP</u>	
Beef Stick Reeler: BR-7729	INC., LOUISVILLE, KENTUCKY	<u>THURSTON DODD WELDING</u>
Automatic Meat Stuffer: FUT-..	Thermaljet Cooker: 1000 A	LULA, GEORGIA
Sizer: II, III	Cooker Thermodyne: THS-..	Skin Cutter: SC-386
<u>TEKNOR APEX COMPANY</u>	<u>THERMODYNAMICS CORPORATION</u>	S/S Box Icer: BI-1187
PAWTUCKET, RHODE ISLAND	BROKEN ARROW, OKLAHOMA	
Cutting Boards: "SaniTuff" H, "Teknatop"	Pallets (Plastic): TR-048040-M, TR-048040-MS	<u>TIGERFLEX CORPORATION</u>
<u>TELE-SONIC TRECOTT</u>	<u>THIELE ENGINEERING COMPANY</u>	ELK GROVE VILLAGE, ILLINOIS
LONG ISLAND CITY, NEW YORK	MINNEAPOLIS, MINNESOTA	Material Handling Hose (Food Grade): Series WT, FT
Paramatic Sealer: 1517	Placing Machine (Paper): 108, 212, 408	
Bagger: 26-MB	<u>THIRY-KONDOR</u>	<u>TIPPER TIE DIVISION</u>
Wrapping Machine SW-80	TWINSBURG, OHIO	UNION, NEW JERSEY
<u>T.E.M. MFG. CO.</u>	Patty hoader: 1500	Double Clipper: D-137B, D-187
BLUE ISLAND, ILLINOIS	Patty Loader: 3000	Clippers: C-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-186-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-186RP, A-187C, AZ2295A, AZ2495A, AZ2590A, Z3207, Z4122, Z4124, Z4125, Z4126, Z4127, Z4128, Z2207, EN1200, EN1201, Z9101, Z9102, Z986-L, Z986-RP
Conveyor: 9471	<u>THOMPSON-CHEM TREX</u>	Clipper-Vac: E, C, F-A-417-LC (Tipper Tie) Unit: PR-465L
<u>TEMPCO MACHINE AND DESIGN, INC.</u>	ERIE, PENNSYLVANIA	Tipper Clipper: Rotomatic II, RV136D, RV136LD, RA136D, RA136LD (Press Tie) Unit Clipper Vac
RIVERSIDE, CALIFORNIA	Sanitary Pump & Mixer: STTS, STMS, SBTS-.	Machine: G with AZ4100, F with conversion kit 2132, F-A487LC, F-A487C, H with AZ2100L Clipper
Convection Broiler: CB-3448	<u>THOMPSON-CHEM TREX</u>	Tipper-Matic: A, V
Transfer Conveyor, Stainless: TCS-....	ERIE, PENNSYLVANIA	Vacuum Packaging Machine:
Transfer Conveyor, Stainless - 90 degrees: TCS-....SPL	Sanitary Pump & Mixer: STTS, SB	ROTA-MATIC III, II, I
Burrito Make-Up Conveyor: BMU-....	<u>THIRY-KONDOR ENGINEERING & MACHINE CO., BROADVIEW HEIGHTS, OHIO</u>	Koma Tipper Clipper: KTC-1
Decline Conveyor: DCP-....	Sausage Cutter: 4003	Kuko Clipper: KTC-1
Transfer Conveyor: FITC-..-04	<u>L. C. THOMSEN AND SONS, INC.</u>	Stuff N' Clip: 101
Sheeting Head: RSH-....	KENOSHA, WISCONSIN	LN2/CO2 Attachment for Clipper Vac Machines
<u>TENNYSON FOOD EQUIPMENT AND STORAGE, INC., CLEVELAND, OHIO</u>	S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8	Revolv-A-Clip: 101, 102, 103
Sauce Depositor: S-335	<u>THURNE CORPORATION</u>	Auto Chub Machine :101
Cheese Applicator: A-380	BRIDGEVIEW, ILLINOIS	Double Clip Machine: DCA-E
<u>TEXAS AMARILLO SYSTEMS CO.</u>	Line Divider: "Schmidt" 928-84	Clipper Machine: Z2---, Z3---, Z4---
AMARILLO, TEXAS	Three Lane Makeweight Conveyor: PI-3	Rota-Matic Clipper: Z9---
Horizontal S/S Surge Bin: TB-1, TB-1A	Twinned Single Makeweight Machine:	
<u>TIPPER TIE, INC.</u>		
APEX, NORTH CAROLINA		
Vacuum Packaging Machine: Chamber		

Rota-Matic
Casing Stuffing/Clipper System:
RS-4201
Horn Module: TA-1329
Tipper Tie Unit: PRZ 4103
Chub Machine: CMZ-224080
Double Clipper: KDC
Clipper: Z9...

E. H. TICHENER & COMPANY

BINGHAMTON, NEW YORK
(Poultry) Shackle: 1727
Picking Shackle: 1452, 1535
Combination Shackle: 1450
Eviscerating Shackle: 1436, 1451,
5500

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA
Slicers: 480H, 500, 600, 600D, 700,
500A, 600A, 700A, 2100-5, 600B,
2100A-., 2100-., 2100-5D
Interleaver Machine: 779, 1430
Scaler/Slicer: 770, 775
Toby Dropper: 703-D
Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA..., MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920
Shingling Conveyor: 3105
Collater Auto Feeder: 3150, 3151,
3155
Slicer: 2600, 1750, 1050
Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA
Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS
Belts Food Contact: New Clestar
HQR-082NS, HQR-123NS, HQR-0820R,
HQR-1230R, HQR-082HR, HQR-123HR,
HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,
2071, 2081, 2091, 2072, 2082,
1071, 1072, all w/S/S platform
and a stand
Bench Artery Pump Scale: 2052 w/S/S
platform and a stand
Portable Scales: 2120, 2181, 2481,
2881, 2182, 2822, 2084, 2184,
2086, 2186, 2886, all w/S/S
platform and a stand
Net Weight Scale: 3011, 3012, 3021,
3031, all w/S/S platform and a
stand
Fan Scale: 3111, 3180, 3700, 3710,
3720, all w/S/S platform and a
stand
Beam Scale: 4180 w/S/S platform and
a stand
Pre-Pack Scales: 8001, 8300, 8301
Checkweigh Scale: 9459, 9460, 9463
Combination Bench Scale: 9869 w/S/S
platform and a stand
Micro-Scale: 3165
Micro-Scale, w/S/S Platter Cover:

3185
Food Choppers: 5324-S, 5460-S,
5522-S
Slicer: 5410A-DA, 5402-DA, 5405-DA,
5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA, 5207-DA,
5208-DA, 5300-DA, 5301-DA,
5302-DA
Wrapping Machine: 30, 32, 640, T-14
Micro Scales S.S. Platter w/Molded
Plastic Housing: 3165, 3185
Bench/Portable Scale: 2085
S/S Bench/Portable Scale: 1985
S/S Weigh Plate Scale: 2300
Stainless Steel Bench Scales: 1985,
2095, 2185
Scales: 8420, 8421, 8430, 8213, 8431
Stainless Steel Bench/Portable
Scale: 2095
Wrapper: T-16
Speedweigh Scales: 3055, 3045, 3035,
3025

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA
Snow Applicator T/B Applicator: 6
CO2 Snow Applicators: 6...,
6A..., 6B..., 6B
CO2 Snowing Hoods: K-503...
Wall Mounted CO2 Snowing Hoods
w/Exhaust System: 504
CO2 Snowing Horn (For demonstration
purposes only--adequate
ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB
Spiral Freezer: SF-...-...
Freezer Tunnel CO2: ST-...-...
ST-...-3T

TON-TEX CORPORATION

PARAMUS, NEW JERSEY
Belts, Food Contact: White, 2 & 3
Ply "Special" Polymaster, White,
2 & 3 Ply "All Temp", Polymaster:
3 Ply "Standard", Polymaster;
White, 4 Ply, "Sidewall": Tan, 4
Ply, "Sidewall": 3, 4, & 5 Ply,
"Standard" Purotex: 3, 4, & 5 Ply
"Heavy" Purotex: 3 Ply, "Heavy"
Polymaster: 4 Ply, Heavy Purotex
Teflon Coverec: 3 Ply, Heavy
PolyMaster
Belts (Fully Packaged Product): Grid
Tread: 3 Ply "Standard", Purotex:
Grid Tread, 3 Ply, "Heavy"
Purotex: Grid Tread, 4 Ply
"Heavy" Purotex (belts with
cotton carcasses must have edges
sealed with unacceptable
compound.)

TORESANI, INC.

LONG ISLAND CITY, NEW YORK
Mixer: N/50A, N/100A
Continuous Mixer: GR. IM/4, GR. IM/6,
GR. IM/2000-S
Sheeter Kneader: SFA/300, SFA/550,
SFA/600, SFA/610
Automatic Pasta Cutter: CISF/300

GIACOMO TORESANI S.P.A.

MILAN, ITALY
Tortellini Machine: MT 265A, MT

135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A,
SFA/300A, SFA/600A, SFA/610A,
SFA/140
Ravioli Machine: MR 265A, MR 135A,
MR 540A, RR-230
Lasagne, Cannelloni, Manicotti:
LC/200/3
Mixer: N-100

TORSION BALANCE COMPANY

CLIFTON, NEW JERSEY
Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.

HARVARD, MASSACHUSETTS
Filter: 5C10A

TOTE SYSTEMS

BEATRICE, NEBRASKA
Tote Bins, Dry Products Only:
311501
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA
Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A, 720, 720A,
720PA
Peeler: Ranger-Apollo,
Ranger-Callisto
Frank-A-Matic Machines: DB-1, DB-2,
DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S
Butt Fatter Attachment: 22, 23
Butt Skinner & Fatter: 422
Pork Cut Skinner: 35-A
Ham Fatter Attachment: 46-A
Liver Loaf Fat Attachment: 38-A
Continuous Jowl Slasher/Skinner
w/Sanitizing System: 914/21
Sterilizing Hood Attachment: 20
Liver Loaf Attachment For Model
800 & 814 Bacon Skinner: 16S, 16D
Turnover Attachment for Model 800
Bacon Skinner: 18
Membrane Skinner: 600, 700, 700A,
700AP
Picnic & Ham Shank Skinner: 35
Membrane Skinner w/Catch: 600-S
Pan & Screen Injector: 190, 1200,
1400
Slasher & Skinner (Not to be used
for slashing jowls): 814, 814-S,
914

Sanitizer for Slasher & Skinner: 21
Brine Filter: 9, 10
Take-Away Conveyor: 19
Link Separator: 2000
Bacon Skinner: 9700
Automatic Injector: 1450
Filter System: 11
Link Separator: 2020
Super-A-Matic: RT-7
Super-A-Matic w/Micromist: RT-7M

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK
Refrigerator: DR-ADR3-32WUT
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN
Karttub: 6901
Tub: 6911
Aero-Tote Tub w/Drain: 6921
Aero-Tote Lid: 6922
Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH

COMPANY), HARRISONBURG, VIRGINIA
Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN

EQUIPMENT, ROCKFORD, ILLINOIS
Revolving Tray Oven: HD-DA.....OD

TRIANGLE PACKAGING MACHINERY CO.

CHICAGO, ILLINOIS
Rotary Cup Filler: DR-1
Form Fill, and Seal Machine: S-71PD
Form Fill, and Seal Machine: w/Scale
A473
Scale System: A6/12, A-9/18-FP,
A-918-F2
Scale Systems: A612.....,
A816....., A918....., A3.....,
A4.....
Form Fill and Seal Machines:
S.61..., S.71..., S.72...,
S.82..., S.92..., T.61...,
T.71..., T.72..., T.82...,
T.92...

TRI-CANADA, INC.

BUFFALO, NEW YORK
S/S Kettles: TO-150, TO-200,
TO-250, TO-300, TO-400
Cover: TCL-C2800-4047
Chute: TLC-2800-4048
Basket: C-2800-4049-R1-R2
S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS

SOUTH BURLINGTON, VERMONT
Weighing System, F108

TRIGON PACKAGING CORPORATION

REDMOND, WASHINGTON
Vacuum Packaging Machine: FIP-50X70
W3, RM-571

TRI-METALIST, INC.

ALSIP, ILLINOIS
Incline Screw Conveyor: TM-2000
Meat Scales and Bagger: EM-6500
Conveyor: TM-2500
CO2 Distribution Cone (use with an
acceptable hood and exhaust
system): TI-600
S/S Stuffing & Linking Table:
TM-7000

TRI-STATE METAL WORKS, INC.

VAN BUREN, ARKANSAS
Conveyor: 210

TRITIAUX

FLEURUS, BELGIUM
Agitated Tank Mixer: CRI-3000-..
Conveyor Filter: FLO-....-CU

TUCS EQUIPMENT COMPANY

NEW HOPE, MINNESOTA
Piston Stuffer: T-3224

TURBO REFRIGERATING COMPANY

DENTON, TEXAS
Ice Maker: BAR-56, BF285CA
Ice Machines: BF..R, BF..SC,
BF..SCA, BF..SCAR, BAR...
BAR..LR, SBF..R, SBF..SC,
SBF..SCA, SBF..SCAR, SBAR...
SBAR..LR
Ice Rakes: 202-....
Plate Chillers: HTD-.....
Ice Machine: SCF..R, SCF..SC,
SCF..SCA, SCF..SCAR, SCAR...
SCAR..LR

TUTHILL PUMP COMPANY

CHICAGO, ILLINOIS
Hopper Pump (Ulrich): W/316-S/S
S/S Sanitary Pumps: 5A., 10, 16,
25A., 65, 125

TYLER POULTRY SUPPLY COMPANY, INC.

TYLER, TEXAS
Giblet Pump: TPS-03

TYSON METAL PRODUCTS

PITTSBURGH, PENNSYLVANIA
Polycuiseur Convection Oven: 635

- U -

UHRDEN, INC.

SUGAR CREEK, OHIO
Cart & Drum Dumper: TD-F, THD-F,
TC-F

ULTIMATE SYSTEM INC.

BOCA RATON, FLORIDA
Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO

INDUSTRIES, INC.
SANTA FE SPRINGS, CALIFORNIA
Meat Preparation Tables: NMT-(...)
Boning Tables: NBT-(...)
Trim Tables: NTT-(...)
Meat Lug: CSL-8
S/S Tables: SSBT-...., SSTT-....,
SSMT-...., SSTS-...., SSTS-....
Plastic Meat Lug: CSL-8
Plastic Product Platters (Trays):
CSP-...W
S/S Ledge Tray Cart: WLS, NLS
Cart: NCD-...H
Carts: NKC, NLD
S/S Meat Trays: DSS..., DSS....
Carts: NKW-...SU, NKW-...KD
Lugs: PLG-...

UNIFLOW MANUFACTURING COMPANY

KOLD-DRAFT DIVISION
ERIE, PENNSYLVANIA
Bin Extension Sleeves (Add-on):
GBN-210-S/S, GBN-290-S/S,
GBN-...-S/S
Ice Cube Machines: GT301A-S/S,
GT301W-S/S, GT401A-S/S,
GT7AN2-S/S, GT7WN2-S/S,
GT-401W-S/S, GT401R-S/S,
GT-402A-S/S, GT-402W-S/S,
GT503A-S/S, GT503W-S/S,
GT402R-S/S, GT503R-S/S,

GT603A-S/S, GT603W-S/S,

GT603R-S/S, GB401A-S/S,
GB401W-S/S, GB401R-S/S,
GB402A-S/S, GB402W-S/S,
GB402R-S/S, GB503A-S/S,
GB503W-S/S, GB503R-S/S,
GB603A-S/S, GB603W-S/S,
GB603R-S/S, GB1003A-S/S,
GB1003W-S/S, GB1003R-S/S,
GB1204A-S/S, GB1204W-S/S,
GB1204R-S/S, GB1205A-S/S,
GB1205W-S/S, GB1205R-S/S

Ice Storage Bins: GBN-240-S/S,

GBN-310-S/S, GBN-450-S/S,

GBN-550-S/S, GBN-740-S/S,

GBN-760-S/S, GBN-1200-S/S,

GBN-1800-S/S, GBN-...-S/S,

GBN-...-S/S, GTN-200-S/S,

GTN-350-S/S, GTN-480-S/S,

GTN-130-S/S, GTN-...-S/S

Flake Ics Machine: FT-....-SS,

FB-....-SS

Ice Machines: FB1302A-SS,

FB1302W-SS, FB1302R-SS,

FB2602R-SS, FT701, FB1302, FB2602,

FT701A-SS, FT701W-SS, FT701R-SS,

FB2602A-SS, FB2602W -SS

UNILOK, BELTING DIVISION OF GEORGIADUCK & CORDAGE, MILLSCOTTDALE, GEORGIA

(Belts with cotton carcasses must
have edges sealed with an
acceptable compound.)

Belts (Food Contact) White, Tan,
Mint, Green: PVK 70, PCXMSK, PVK
80 PCXMSK, PVK 90 PCXMSK, PVK 120
PCXMSK, PVK 150 PCXMSK, PVK 100
CT, PVK 120 CT, PVK 150 CT, PVK
75, V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK 100
PCXMSK, PVK 180 PCXMSK, PVK 225
PCXMSK, PVK 900 PFC

Belts (Packaged Product Only)

White, Tan, Mint, Green: PVK 80,
PVK 100, PVK 120, PVK 150, PVK
225, PVK 350, PVK 470, PVK 610,
PVK 750, PVK 1010, PVK 1210, PVK
100 FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS, PVK
120 RTXFS, PVK 150 MRTXFS, PVK
100 CTXFS, PVK 120 CTXFC, PVK 150
CTXFC, PVK 100 RTXFC, PVK 120
RTXFC, PVK 150 RTXFC, VK 90, VK
120, VK 150, VK 200, VK 250, VK
300, VK 400

Belts (Food Contact):

UP-90/00, UP-120/00, PVK 125
PCXMSK, PVK 170 CXC, PVK 200 CXC,
PVK 250 CXC, PVK 90 MSKYPFS, PVK
90 CT, PVK 125 CT

Belting: RL-PVC-...-PCXBB,
RL-TPU-...-PCXBB

Belt (Food Contact): White

PVK...CXC, FR/OR/SC

Belt: RL-N2-90, R1-N3-135

UNIROYAL PLASTIC PRODUCTS DIV. OFUNIROYAL, INC., CHICAGO, ILLINOIS

Tote Box: 3..., 4..., 5..

UNIMACO INC.MANHASSET, NEW YORK

Emulsifier (Microcut): MCH-D-30,

MCH-D-60, MCH-D-100, MCV-12-B	<u>UNITED UTENSILS COMPANY</u> PORT WASHINGTON, NEW YORK Hopper Bin: "Mule"--- Hopper Bin w/Stand: "Mule"-S.. Butterfly Valve: V-.. Rectangular Butterfly Valve: VR-..	<u>UTENSCO</u> PORT WASHINGTON, NEW YORK S/S Stac-Pac Tub S/S Vertical Tanks w/o Agitator and/or Baffles: VT-... S/S Drums S/S Vertical Tank: VT-38 Plastic Cone Bottom Tank (Natural Color): CC-30 Gal, CC-55 Gal Plastic Cylindrical Tank (Natural Color): CF-5 Gal to CF-82 Gal Plastic Drum (Natural Color): GP Plastic Drum Liner (Natural Color): TDL, SDL Plastic Pickle Tank (Natural Color): 100 Plastic Rectangular Tanks (Natural Color): R12x6, 12x12, 12x15, 12x24, 15x15, 15x18, 15x24, 18x18, 18x24 Plastic Stock Pots (Natural Color): SP-5 Gal, SP-10 Gal Plastic Trucks (Natural Color): 37, 40, 72, 96, 144 Palletvat: 175, 200, 230, 260 S/S Trucks: 28, 28C, 19, 50, 68, 86 Tote Box: TB Tote Box Cover: TBC
<u>UNION CARBIDE CORP.</u> CHICAGO, ILLINOIS Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP Bacon Slicer: Hylox Ham Stuffer: 700 Freezer: Kryos Precision Sizer: 400C, 400 Series F Precision Sizer w/Loop Device: 400 Series FL Liquid Nitrogen Freezer: CFF...., DF26-Series Evacuator: 910A, 911 Bagger: 900-A, 901, 902 Poultry Bagger: 1200 Transfer System: 503 Casing Article Adapter: 403B LN2 Batch Chiller: ...5, ...5S Bonewrap Dispenser: 980 Stuffing Horn Assembly: 500 Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600 High Speed Bagger: 912, 922 Bagger: 905	<u>UNIVERSAL PACKAGING, INC.</u> HOUSTON, TEXAS Vertical Form, Fill, Seal Packaging Machine: Mark....	
<u>USAC TRADING CO.</u> COLD SPRING, KENTUCKY Vertical Hog Skinner: VSM-100	<u>UNIVERSAL VACUUM SYSTEMS, INC.</u> LONG ISLAND CITY, NEW YORK Vacuum Packaging Machine: "Vinny Vac" UV-., UV-., UV-...	<u>UTILICON</u> FORESTVILLE, CALIFORNIA Turntable: STT Twin Turntable: TTT
<u>UNION STEEL PRODUCTS</u> ALBION, MICHIGAN S/S Conveyor Belt: Tv-Matic S/S Dough Trough: Series 3400, 400	<u>URSCHEL LABORATORIES</u> VALPARAISO, INDIANA Tenderizer: T-T Slicer: CC, OV Slicer: S-A, HS-A (Slicer is not acceptable for processing hard frozen meats due to possibilities of metal contamination from broken blades.) Comitrol (w/Impellers-61682, 61733, 61757): 2100 Comitrol (w/Impeller-60374): 3600 Comitrol (w/Accepted Impeller): 3640, 3660, 3675, 3630 Transverse Cut Slicer: "0" Bias Cut Slicer: "OC" Dicers-Not acceptable for processing frozen meats due to possibility of metal contamination from broken blades: G-A, H-A, L-A, GK-A, RA-A, SL-A, J-A, CD-A, HX-A, GX-A Comitrol: 1300, 1500, 1800, 1400, 1700, 3000 Dicer: J9-A Comitrol Processor: 5600 Meat Dicer:M (Not acceptable for processing hard frozen meats due to possiblity of metal contamination from metal blades.)	
<u>UNIROYAL, INC.</u> MIDDLEBURY, CONNECTICUT Belts (Food Contact): Little Giant: White, Black, Tan, Green, Burnt Orange Food Flex: White, Black, Tan, Green, Burnt Orange Food Flex II: White, Black, Tan, Green, Burnt Orange Us Flex: White, Black, Tan, Green, Burnt Orange General Purpose: White, Black, Tan, Green, Burnt Orange (Belts with cotton carcasses must have edges sealed with approved sealant.)	<u>USI AGRI BUSINESS</u> NEW HOLLAND, PENNSYLVANIA Chicken Thigh Skinner: CTS-1	<u>VAC-AIR INC.</u> MILWAUKEE, WISCONSIN Vacuum Lifting Machine Nozzle: DCV-1, DCV-2 Lung & Kidney Removal Nozzle: VA Turkey Hock & Neck Knife: TK Hock & Neck Knife: BAK, BAK-H Vent Cutter: VAV (This is with the understanding that surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or a solution of 20ppm residual chlorine at point of use.)
<u>UNISOURCE PACKAGING COMPANY</u> DANIELSON, CONNECTICUT Packaging Machine: P Formapack Machine: 330, 420	<u>U.S. STEEL CORP.</u> PITTSBURGH, PENNSYLVANIA Plastic Pail	<u>VACUDYNE CORPORATION</u> CHICAGO HEIGHTS, ILLINOIS Vacuum Cooker/Cooler: VCC-...
<u>UNITED INDUSTRIES INC., A.J. FISH OVEN COMPANY</u> BELOIT, WISCONSIN Rack Oven: "Turbo-Flo" TFE	<u>U.S. CLIP CORP.</u> MUNDELEIN, ILLINOIS "Poly-Clip" Machines: SCD, SCH, DCH, DCD, SCA, FCA, DCE-3, ECD Vacuumizer: 1 Shrinker: SK... Vacuum Clip Machine: VCK....	<u>VAC PAC, INC.</u> BALTIMORE, MARYLAND Bag Sealer: "Microwelder" 1185
<u>UNITED SCALES OF AMERICA</u> CLIFTON, NEW JERSEY Single Beam Scale: 4801-S Dial Bench Scale: 6510-S, 6520-S, 4811-S, 4812-S, 4813-S Bench Weigh-O-Gram: 4832-S, 4833-S Vu-Weigh Scale: 6550-S, 6560-S Weigh-O-Gram Scale: 6570-S	<u>U.S. STEEL SUPPLY, DIV. U.S. STEEL CORP.</u> , TAYLOR, MICHIGAN S/S Belt (without hinge clips): Flex-Grid S/S Flat Wire Belts: USD-2 (1X1 Mesh), USD-3 (1/2X1 Mesh)	<u>VALLEY VIEW MFG. COMPANY</u> DALLAS, TEXAS Multiform Food Machine: 1 & 2 Count-Stack Machine: 2
	<u>U.S. TYPMANITE COMPANY</u> DEDHAM, MASSACHUSETTS Cutting Board	<u>VALMEC INC.</u> FENTON, MICHIGAN Transfer Conveyors: 200, 201, 202 Take Away Conveyor: 203
		<u>VALMONT CORPORATION</u> GRASS VALLEY, CALIFORNIA Food Processors, FM-....T,

CH-....-T	CEDAR FALLS, IOWA S/S Pump (Sanitary): AK-500, AK-510, AK-4500, AK-4510, KK-500, KK-510, LL-4500, LL-4510 Stuffer Pump: LV-2522, LV-2523	AA... Ravioli/Tortellini Machines: MGC..P/..., R/N.... Sheeter/Kheaders: SA..., CA...
<u>VAN'S INTERNATIONAL</u> SILVER SPRING, MARYLAND Low Voltage Electronic Stimulator: K02 Electric Stimulator: K0-1		
<u>VANMARK CORPORATION</u> CRESTON, IOWA Hydrolift (For Vegetables Only): 41	<u>VILTER MANUFACTURING CORPORATION</u> MILWAUKEE, WISCONSIN Nugget Ice Machine: VIM 25-RA	<u>VOLTA INTERNATIONAL</u> LIGONIER, PENNSYLVANIA Belts (Food Contact): Volta-M, Red, Volta-W, White Belts (Food Contact): Volta-FH, White, Yellow Belts (Food Contact): Volta-FH, White, Yellow Belts (Food Contact): Volta-L (Brown), Volta-L (White) Belts (Food Contact): Volta L, LW, MW Belt (direct food contact): O-(Orange), HP-(Red)
W. B. VAN NEST COMPANY EXCELSIOR, MINNESOTA Conveyor: FHC1-.... Boning Table: FHC-....	<u>VISKASE CORPORATION</u> CHICAGO, ILLINOIS Bagger: 905A Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP Bacon Slicer: Hylox Ham Stuffer: 700 Freezer: Kyros Precision Sizer: 400-C, 400 Series F Precision Sizer w/Loop Device: 400 Series FL Liquid Nitrogen Freezer: CFF-.... DFF26-Series Evacuator: 910A, 911 Bagger: 900-A, 901, 902 Poultry Bagger: 1200 LN2 Batch Chiller: ...5, ...5S Bonewrap Dispenser: 980 Stuffing Hovin Assembly: 500 Automatic Sizer: "Shirmatic" 405H, "Shirmatic" Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600 High Speed Bagger: 912, 922 Bagger: 905 Automatic Sizer: "Shirmatic" Series A, 404 Automatic Sizing Machine: "Shirmatic" 404 Automatic Sizer: "EZ"	<u>VOLTARC TUBES, INC.</u> FAIRFIELD, CONNECTICUT Ultraviolet Lamps: G10T51/2L, G36T6, G64T6L, 782L20, G36T6L, G64T5L, 782L10, 782L30, (These lamps must be used in accordance with Part 7, paragraph 7.16(b) of the Meat and Poultry Inspection Manual)
<u>VARIAN COMPANY</u> PALO ALTO, CALIFORNIA Micro-Wave Oven: CSS-120-3000		<u>VON OPEL CORP.</u> WESTFIELD, NEW JERSEY Drum Motor
<u>VECTORS OF MADISON</u> MADISON, WISCONSIN Smokehouse Cooker: SH-....-.... Brine Chill: BC-..T-..TN		<u>VORTRON & ASSOCIATES</u> BELOIT, WISCONSIN Smoke Sticks Smokehouse "Premier": HL, TR, TR2 Tumbler: 500, 750, 1000 Vacuum Tumbler: 250 Smokehouse: 380 Vacuum Meat Tumbler: 40, 50, 60 Sausage Link Cutter: 600 Smokehouse: Premier" TR-2-...., TR-2-....-.
<u>VELTEN & PULVER INC.</u> CHICAGO RIDGE, ILLINOIS Conveyor: Linklok "Meshlok" 90 degree Power Turn: 2447-MM, 2447-MM-..., 2447-MM-.... 3-Way Flex Conveyor: (Packaged Product Only) 2697-MM		<u>VOSS BELTING & SPEC. COMPANY</u> CHICAGO, ILLINOIS Conveyor Belt (Food Contact): 8-Oz, 15-Oz. Belts (Food Contact): Vosstex-0902 TCP, 0903 TCP, 1504 F, 0902 P, 1202 P, 1203, P, VM90C.O.S. (Cotton carcass belts have edges sealed with approved sealant.) Belts (Packaged Product): Vosstex-1502 WRT, 1503 WRT, 1503 NRT Belts (Food Contact): Excelon-Blue Max, White Max, D.U.1-C, M.U.2-C, M.U. 1-C Timing Belt-White (For food contact): 420L4S
<u>VIBRA SCREW, INC.</u> TOTOWA, NEW JERSEY Vibrating Feeder: LBB-3-25		<u>VOTATOR DIVISION CHEMETRON CORP.</u> LOUISVILLE, KENTUCKY Heat Exchanger: Swept Surface Votator, Unit B: "Quiescent", Agitated Votator Gravity Filler: G-... Votator Turba-Film Processor: 42-216-401137-B01
<u>VI-CON, INC.</u> PORTLAND, OREGON Vibrating Conveyor: C-70		<u>VOURGANAS & ASSOCIATES</u>
<u>VICTOR BALATA TEXTILE & BELTING CO.</u> EASTON, PENNSYLVANIA Belts (Food Contact): Supreme-100, Lite-N-White, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs 1" apart, ROH Belting with Solid Molded Nitrile Cleat, PVC PI20 Belts (Fully Packaged Product): Victor 475 White or Black, Victor Green Teflon, Multi-V, Victor LF, Victor Tan Incline, Victor Pyramid Rufftop, Easton Whitecote, ROH Ruff Top, PT Ruff Top Belts (Fully Packaged Product and Dry Materials): Easton White Cotton, Palmetto (belts with cotton carcasses must have edges sealed with an acceptable compound.) Belts (Food Contact): PVC-90-CFWX, PVC-120-CFWX, PVC-150-CFWX	<u>VISUAL THERMOFORMING, LTD.</u> LACHINE, QUEBEC, CANADA Rotary Blister Sealer: M-2F, DS-4F, DS-6F, SDS-4F, ESDS-4F	
<u>VITA-AIRE PROCESS COMPANY</u> MILWAUKEE, WISCONSIN Ultraviolet Device: Lamps must be used in accordance with Part 7, para. 716(b) of the Meat and Poultry Inspection Manual.		
<u>VNE CORPORATION</u> JANESVILLE, WISCONSIN Butterfly Valve: A		
<u>HENRY VOGT MACHINE</u> LOUISVILLE, KENTUCKY Tube Ice Machine: 1500-.1, 1800-.18, 2500-.2, 3000-.30, 4000-40, P118-.118, P218-.218, P24-.24, P34-.34		
<u>VOGT INC.</u> CLAWSON, MICHIGAN Ham Pumper: Comcure		
<u>VOLPI AND SONS MACHINE CORP.</u> SOLBROOK DIVISION EAST FARMINGDALE, NEW YORK IMA TORTELLINI MACHINE: MGT 250 Tortellini Machines: MGT..P/...,		
<u>VIKING PUMP COMPANY</u>		

CHATSWORTH, CALIFORNIA
Bail Container: BC2416-6

VUE-TEMP INCORPORATED
TURLOCK, CA
Gun and Hopper Feed: 210

VULCAN-HART CORP.
LOUISVILLE, KENTUCKY
Griddle (Gas Fired): Series 800
S/S Kettles: GL..., GS..., GT..., EL..., ES..., ET..., SL..., SS..., ST...
Electric Convection Ovens: I ET..., I GT..., I RET- ..., I RGT....
S/S Heavy Duty Gas Ranges: 1.78...., 1.78....-...
Open Top Ranges: PVC-3.-S/S, PVC-3.X-S/S, 6527-S/S
S/S GAS Range: 1.7856A, 1.7854A, 1.785372A
Food Steamers: VL, VL-A, VS-A
Oven: ET8
Electric S/S Braising Pan: G-..., E-...
S/S Griddle: 9...L, 9...R
Steamer: SQ-24-2G
S/S Mixer: FM-80T
Gas Convection Oven: SG-.....

- W -

WALDORF COMPANY
ARKANSAS CITY, KANSAS
S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

H. E. WALES & ASSOC.
ALHAMBRA, CALIFORNIA
Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANY
NEW LISBON, WISCONSIN
Mixing Tank: 320 Gallons
S/S Processing Tanks: PZ-..., PZ-CB-..., PZ-K-....
Heat Exchanger: Heater S-4734

THE WARREN RUPP HOUDAILLE PUMP COMPANY
MANSFIELD, OHIO
Sanitary Sandpiper Pump: SSA2-A
Double Diaphragm Pump: SSB1-A, SSB2-A, SSB3-A
Sanitary Sandpiper Pump: SET1-A

WARREN RUPP, INC.
MANSFIELD, OHIO
Pump: Set 1-1/2-A

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO
Vertical Packaging Machine: G-LM
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader:
G-......., L-......., N-......., W-......., P-......., Q-......., R-......., J-......., S-......., T-.......,
Patty Loader: 01526
Patty Stacker: 07875

Frank Loader: W4-IM4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor: 08079
Liver Chunker: D2R
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM INDUSTRIES, INC., KENT, WASHINGTON

"Versa Wrap" Packaging Machine: 3...F
"Versa Wrap" Wrapping Machine: 40
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY

WAUKESHA, WISCONSIN
"Sanitary Type" Pumps: ...DO, ...GT, ...TO, ...WR, ...RF..., 60, 130, 134, 220, 320, 30, 34, 15, 224
Shear Pumps: SP-..
Meter Flow Pumps: MFC-...., AMF..
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18, 22, 32, 62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.

SHREVEPORT, LOUISIANA
Conveyor: WS-....

WEIGH RIGHT AUTOMATIC SCALE CO.

JOLIET, ILLINOIS
Weigh Cell-Dry Product: PMB.... (For dry product only).

WEIGH-TRONIX

FAIRMONT, MINNESOTA
S/S Bench Scale: BS....A, BS....AO
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200

WEILER & COMPANY, INC.

WHITEWATER, WISCONSIN
Grinder: 1162, 1666, 6, 7, 863, 868, 1109, 1166, 1167, 16, 1668, 1612, 1675, 878
Screw Conveyor: ..SC
Mixer-Grinder: MG-878, MG-1109, 1109, SFG
Conveyors: ..BC, ..TC
Agitator Grinder: 1109AG, 878AG
Table: ..FT, ..CFT
Bone Collection Assembly: BCA
Mixer: M-...A

Automatic BCA Valve Assembly (To be installed on an accepted grinder.)
Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000

Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110
Screw Mixer/Grinder: M16110/SG
Metering Hopper: MH-60
Screw Mixer: M7225
Grinder: 1167A, 1167B
Metering Hopper w/Side Load: MHS-...
Vat Dumper: VD-..
Metering Hopper: MHP-..
Metering Hopper (Side Load): MHSP-..

WELDODRON CORP.

PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12,

A50ST, A-40, 1501
S/S Automatic Shrink Packaging Systems: 1662, 1663
Horizontal Wrapping Machine: 1472
Film Wrapper and Sealer: 64015 "L Series"

Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer: 6441-5
Wrapping Machine: 1651A, A448H, A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine: 2002, 2004
Wrapping Machine L Sealer: 6441A-5
Stretch Wrap Machine: 2132
Inline Automatic Wrapper: 5922SP

WELLS MFG. COMPANY

THREE RIVERS, MICHIGAN
Wellsw (One Piece Blade): 404, 424, 444, 464
Saw: 504

WENGER MANUFACTURING CORP.

SABETHA, KANSAS
Former F-20
S/S Smoking and Cooking Oven: 36
Oven Cutter/Spreader Assembly: 36
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY

LANSDALE, PENNSYLVANIA
Platform Truck: FGMP-....

WESTECH ENGINEERING

SALT LAKE CITY, UTAH
Diatomaceous Earth Filler System: HCPF-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA INDUSTRIES, INC.

SAN FRANCISCO, CALIFORNIA
"Comvair" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.

PITTSBURGH, PENNSYLVANIA
X-Ray Unit
Sterilamp: WL-782-L-30, WL-782-L-10, WL-782-L-20, G36T6L (Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY

LENNI, PENNSYLVANIA
Cutting Board

WESTRICO, INC.

MARYSVILLE, OHIO
S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY

ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer: Mark I-..

WHEELABRATOR-FRYE, INC.

MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION

ST. PAUL, MINNESOTA

Ice Maker: CETH6AE, with Ice Bin: CECBSS	WILEY MFG. COMPANY LOS ANGELES, CALIFORNIA Pump: 6000 Continuous Stuffer: 3000, 6000 S/S Smoke Cage: Nesting & Box Type Ham Mold Press: Oval	SYSTEMATIC
I. J. WHITE New York, New York Freezing Conveyors: 700		WIRE BELT COMPANY OF AMERICA WINCHESTER, MASSACHUSETTS S/S Belt (Food Contact): Flat-Flex 90 1/4 Turn Conveyor: FT-S, FT-S1
WHITE CAP DIV. CONTINENTAL CAN COMPANY, INC., CHICAGO, ILLINOIS Capping Machine: VELJG, VELJ, VDMLG, VDMLHG, VELHG, VFLJG, VGLJG, 20R46A, 20R46B, 20R46C, 20R46D, 20R46E Cap Hopper: HP-11000, 6R17, 6R25, 6R26, 6R17-D Head Spacer (For product packed in brine or water only): 5R15	WILFAB METAL CORPORATION ROCKY MOUNT, NORTH CAROLINA S/S Table, WP...., EWP....SB, WP....SB S/S Table w/Cutting Boards, WC...., WC....SB, EWC...., EWC....SB S/S Cooler/Freezer Racks: WCR...., WCR....W (for packaged product only.)	WIRE CONVEYOR BELTS EASTON, MARYLAND Dura-Flex Belt: M22 (For Packaged Product Only)
WHITLEY'S ENTERPRISES INC., COOKIT DIVISION, WILSON, NORTH CAROLINA Cooker: OTC...TBW	WILKERSON CORPORATION ENGLEWOOD, COLORADO Air Filters, microalescens: M55, M10, M26, M42	WIRE MESH PRODUCTS, INC. YORK, PENNSYLVANIA S/S Wire Mesh Belt: B-36-36-18-SS, B-42-27-14
WHITNEY PROCESSING PACKAGING CORP. NEEDHAM, MASSACHUSETTS Mesulect Search Heat (For Metal Detection System): FD Checkweigher: "Quikcheck" QC-100, "Datacheck" 387932 Metal Detection Units: HS-2, HS-3	WILLCOX & GIBBS INC. NEW YORK, NEW YORK Spur Pallet: Non-Color-Coded	WIREMATION INDUSTRIES, INC. LANCASTER, PENNSYLVANIA S/S Mesh Belts (Food Contact): PB-24-20-16, PB-36-20-12, PB-36-30-16, PB-48-32-16, PB-48-48-16, PB-48-48-19, PB-60-60-18
HERMAN WIEGAND GMBH RASDORF, WEST GERMANY Loop Tying Machine: Hangfix B-20	DON WILLIAMS EQUIPMENT CO. BELMONT, CALIFORNIA Bagging Machine: "Bagit" PR-1	WISCO INDUSTRIES, INC. OREGON, WISCONSIN Wrapping Machine: "Deli-Wrap" 630
WILCOX MFG. COMPANY NEEDHAM, MASSACHUSETTS Datacheck Checkweigher: 387932 Type DC\200	WINGER-BOSS COMPANY OTTUMWA, IOWA Conveyor Table: D-2772-3 S/S Mold: A-2480 Scalding Tank S/S Curing Vat: D-2600 Raw Material Bin: 2722 S/S Conical Hopper: C-2758, C-2758-2 Batching Conveyor: BC-... Conveyor: BC-.... Breaking & Boning Table: B-...., BT-.... Double Trough Conveyor: 2796 S/S Raw Material Bin: RBM-100, RBM-200, RBM-300 S/S Belt Breaking Conveyor: 2860 S/S Hindfoot Saw: HF-18 S/S Belly Roller: BR-... S/S Jowl Roller: JR-24 S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2 S/S Hog Head Spike Table: HST-.... S/S Hog Head Spike Conveyor: HHSC-.... S/S Eviscerator Conveyor: EC-.... S/S Viscera Pan Inspection Conveyor: VPC-.... (Sanitized with 180 F. water.) S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2 S/S Hog Head Spike Table: HST-.... S/S Hog Head Spike Conveyor: HHSC-.... S/S Eviscerator Conveyor: EC-.... S/S Viscera Pan Inspection Conveyor: VPC-.... (Sanitized with 180 F. water.)	WIXON, USA, INC. MILWAUKEE, WISCONSIN Sausage Dip Tank: DTC, DTS
WILCOX MFG. COMPANY STOCKTON, CALIFORNIA Trough Conveyor: STC-0117 Flat Pan Conveyor: SFP-0117 Screw Conveyor: SSC-0119 Wire Mesh Conveyor: SWMDI-0117 Bean Hopper: BH-0119 Spiral Freezer Conveyor: LSH-ST Metal Detector Conveyor: MD 1565	WOLFE AND SONS SHEET METAL COMPANY, NASHVILLE, TENNESSEE Belt Conveyor: SBC-101, SBC-102 Table Top Conveyor: TT-1001	WOLFKING DANMARK, INC. BLACKLICK, OHIO Grinders: C-400-2T-70SSBW, C-250-1T-7022BW, C-250-RSSSBW, C-160-1T-72SSBW, C-160-Var-SSBW, Universal C-400, C-250 "Wolfking" Single Shaft Mixer: SSM-...., Universal C-250 "Wolfking" Twin Shaft Mixer: TSM-.... Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250 Lift: L10 Constant Flow Device CFD. Automatic Bone Chip Eliminator: A/BES Rota-Freezer: H-1200 Portioning Device: PD 140/... Automatic Bone Chip Eliminator: A/BES Frozen block Conveyor: WK-400 Grinders: C-400-2T-70SSBW, C-250-1T-70SSBW, C-250-RS-SSBW, C-160-1T-72SSBW, C-160-CAR-SSBW, Universal C-400, C-250, C-140 Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250, "Wolfking" Single Shaft Mixer: SSM-.... "Wolfking" Twin Shaft Mixer: TSM-.... Mixer/Grinder: SSMG 200/140 Twin Shaft Mixer/Grinder: TSMG 400/140 Inclined Screw Conveyor: 300 Horizontal Screw Conveyor: 250
WILDER MFG. COMPANY PORT JERVIS, NEW YORK Portable Machine Stand: 175-179, 475-479		
WILEYCO INC. WATERTOWN, MASSACHUSETTS Automatic Batter Mixers: Series V, Series VI Series V Reserve Tank: 30U Reserve Tank Assembly: Series VI "Cryolator" Swept Surface Heat Exchangers: 3X6, 4.5X6, 5.3X6 Automatic Batter Mixers: Series V-PD, VI-HD	WINPAK, LTD WINNIPEG, CANADA Vacuum Packaging Machine: SWISSVAC	
TONY WILEY COMPANY DAWSONVILLE, GEORGIA Poultry Marination Tumbler: MT-100 Conveyor: CB-500, TR-500		

Vertical Screw Conveyor: 250	WEST BOYLSTON, MASSACHUSETTS	XYTEC PLASTICS, INCORPORATED
Twin Shaft Mixer: TSMA/....	Ball Valve: ..-WK4466.-....	TACOMA, WASHINGTON
Grinder: SFG-.....	Ball Valve (3 Way): ..TWK4466.-....	Plastic Lugs: 2008, 2009
WOLF RANGE CO. COMPTON, CALIFORNIA Stock Pot Range: SPR-18	WORLD CONTAINER CORP. EAGAN, MINNESOTA Collapsible Combo Bin (w/suitable liner): Keeper II	<u>- Y -</u>
WOLFTEC, INC. HIGHLAND, NEW YORK "Loma" Metal Detector: 3S, 3F, 3S-P Electrically Operated Diverter Valve: ARV-60, ARV-100 Alpine Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500 Alpine Clipping Machine: DK-1060 Automatic Vacuum and Stuffer: "Alpina" KF-1140 Piston Stuffer: "Alpina" EWF 30-1150 Sausage Casing Wash Machine: WB-550 Bacon Press: SP-840 Cutter Mixers: "Alpina" PB200-1150, PB330-1150, PB540-1150 Vacuum Cutter Mixers: "Alpina" PBV200-1110, PBV330-1110, PBV540-1110 Automatic Vacuum Filler & Stuffer: KF-1071 Pickle Injector: N15-..-LS/K	WRAPPING MACHINERY CO. FRANKSVILLE, WISCONSIN Plastic Sealer: 4 "PackRite" Meat Sealer: Poly-Motor-Jaw	YORK DIVISION, BORG WARNER CORP. YORK, PENNSYLVANIA Flake Ice Machine: DER-26F-D
WOLVERINE CORPORATION METHUEN, MA Conveyoized Meat Cooker: SB-.....	WRIGHT MACHINERY COMPANY, INC. DURHAM, NORTH CAROLINA Wright Counter: SS Mon-O-Bag Weighing System: WM-S, WMV-8 Mon-O-Bag Volumetric Filler: WVF-S Bag Forming and Sealing Machine: BM-S	<u>- Z -</u>
WOLVERINE WORLD WIDE INC. ROCKFORD, MICHIGAN Double Side Hog Skinner: VPS Single Side Hog Skinner: S20U Hog Skinner: VDS Flesher: P-278 Hog Skinner Machine: P-105 Exeter 50 Flasher: P-2102	WSE, INC. LAGRANGE, ILLINOIS "On-The-Fly" CO2 Chiller-Blender: CB-30.. Concentric CO2 Applicator (With suitable exhaust system), 771001, 810203 Standard CO2 Applicator (With suitable exhaust system), 5X12B, 5X12B, 5X12BF, 5X12I, 5X12IF Conical CO2 Applicator (With suitable exhaust system) 5-6X12B, 5-6X12BF Standard CO2 Applicator (With suitable exhaust system). 780605	ZESTI SMOKE CROSSVILLE, TENNESSEE S/S Storage Tanks: LSBS-....
WOODMAN COMPANY, INC. DECATUR, GEORGIA Clipper Packaging Machine: VGP-MP, VVF-MP, NW-MP, VGF-MP Packaging Machine: FWDP-8 (MP), FWDP-16 (MP), "Profitmaker" PS-1025 VII-MP	WYSSMONT COMPANY, INC. PORT LEE, NEW JERSEY Turbo Dryer: Q32-201	ZONE INTERNATIONAL QUEBEC, CANADA Hide Puller: Z-871
WORCESTER CONTROLS	XACTICS LTD. SAINT JOHN, NEW BRUNSWICK, CANADA Insulated Poly Combo Bin: X-...	E. F. ZUBER ENG. & SALES MINNEAPOLIS, MINNESOTA Stuffer: "E-Z Pakmobile" SS-75, SS-76 (Recirculated water replaced with fresh water every four hours and will contain no less than 20 ppm of residual chlorine at all times during operation.) "EZ" Food Handling Cart: 1975 Automatic Stuffer (Water not to be reused): S.S. S/S Cooker: EZ 76-SS Brine Adaptor: 78, 780S Stuffer: E-Z Pak Mobile: P-83, S-83 E-Z Pak Portion Control Cover: PC-83 (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operations.) Offal Handling Cart: "E-Z" 1986 E-Z Hydraulic Sausage Stuffer: 80020, EZ-1988
	<u>- X -</u>	

United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C.
20250

OFFICIAL BUSINESS
Penalty for Private Use, \$300

THIRD-CLASS MAIL
POSTAGE & FEES PAID
USDA-FSIS
Permit No. G- 42